

THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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AUGUST 20, 1927



Photograph showing brine deck waterproofing in the plant of Hammond-Standish Co., Detroit, Mich.

Brine Deck Water-proofing that "stays put" ~ ~ ~ ~

THERE'S nothing makeshift about Johns-Manville Brine Deck Weather-proofing. Made of the purest asphalt, reinforced with asbestos waterproofing felts, it is brine-proof, rot-proof and odorless—a lasting protection for your brine decks.

Because Johns-Manville Brine Deck Waterproofing is made of these durable materials it means the saving to you of the cost, inconvenience and loss of time occasioned by waterproofing failures.

JOHNS-MANVILLE CORPORATION, MADISON AVE. AT 41ST ST., NEW YORK CITY
Branches in all large cities. For Canada: Canadian Johns-Manville Co., Ltd., Toronto

JOHNS-MANVILLE

Brine Deck Water-proofing

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add out

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

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No. 8

Next Week is Windup of Ham and Bacon Campaign

Nationwide Cooperative Merchandising Efforts Closing With a Special Sale on Both Whole and Half Hams

The greatest cooperative merchandising effort of the meat industry—the nation-wide ham and bacon advertising campaign—is nearing its end.

Since before Aug. 19, all efforts have been concentrated on the special sale of whole and half hams. This sale will continue until Aug. 25, when the campaign will close.

On the whole the campaign has been a success. It has sold hams and bacon, but it has done more—it has acquainted the public with facts about ham and bacon it did not know before. It has planted seeds that will be productive of greater ham and bacon sales for months to come.

Campaign Has Made the Public Ham and Bacon Conscious

The leaflets, receipts books and other advertising matter that have been distributed, and the advertising that has been published in the newspapers and displayed in the meat markets of the country, have impressed the housewives with the fact that ham and bacon are delicious meats and economical foods at any time.

They have carried a message that she will not forget.

Was Record Ham Sale Final Week of Campaign Centers on Whole and Half Hams

The greatest ham sale in history—a nation-wide sale on whole and half hams—opened on August 19.

Millions of consumers have been told about it; thousands of dealers have been ready for it. Everything possible was done to pave the way for the biggest volume of ham sales that the meat industry ever has known in any one week.

The sale was advertised in newspapers in 147 cities and it was advertised further by the store material distributed in these cities and many others. The advertising for this one week alone was enough to move hams briskly. But, in addition, the newspaper and store material advertising of the six previous weeks is behind this sale.

Since the first week in July, the meat industry has been telling housewives at every turn that ham was selling at special prices. Consumers had been prepared for this great sale, and there is every indication that they will respond as never before.

Big Drive to One End.

No effort has been spared to make the sale an unqualified success. Every agency in the meat industry has cooperated to the fullest extent.

A vast amount of tie-up advertising by retail meat dealers has been run in conjunction with the campaign advertisements. Dealers have been talking hams to their customers.

Railroads, steamships, restaurants, drug

stores and soda fountains have been featuring hams.

And consumers have been buying hams.

Convinced of the possibilities of increasing their ham sales during the week of the sale, thousands of retail meat dealers announced special sales on hams in their stores. They now are selling whole and half hams at prices which are attractive to consumers and still return a reasonable profit. They are creating a renewed desire for ham, a demand which will, in many cases, last well into the future.

Comment From an Observer.

Past reports from all sections of the country have shown that the campaign has caught forcefully the attention of consumers. The following recent comment from an observer outside the packing industry at one large city is typical of many others:

"Present indications are that more ham and bacon will be sold during these two months (July and August) than in any other two months in the history of the industry in the Fort Worth territory.

"For your information, we are keeping in close touch with local packing representatives . . . they report to us phenomenal increases in smoked meat sales during the past five weeks."

The benefits of the campaign do not stop with the close of the special sale. Consumers have been told not only that ham and bacon were good values but also

Specials

HALF HAMS — \$1.00 **LB.**

Meet small family needs

HAM SLICES — \$1.00 **LB.**

Very choice

BAKING BUTTS — \$1.00 **LB.**

Deliciously sweet

BOILING SHANKS — \$1.00 **LB.**

Give delightful variety

WHOLE HAMS — \$1.00 **LB.**

The money-saving way to buy

PRICE CARD FURNISHED TO RETAILERS

Annual Convention, Institute of American Meat Packers, Hotel Stevens, Chicago, Oct. 24-26, 1927.

that these meats are seasonable summer foods.

Ten million recipe leaflets giving new and tested recipes for preparing ham were distributed to housewives. Ham was advertised as a delicious food. Consumers will not forget these advertising messages easily. They should continue to want ham more often.

HAM ON THE DINING CARS.

Sample menus, received from a number of the largest railroad companies in the United States, indicate that the traveler who sits down in a dining car and opens the menu card is pretty sure to find ham and bacon dishes liberally featured.

A large number of roads are featuring ham and bacon on their dining car menus during the current ham and bacon advertising campaign. Little red and green stickers attached to the menus reading, "Try our delicious Ham Specials," recommend ham to the patrons.

The Pennsylvania Railroad Company printed a special menu card for the campaign. Lamb's essay "A Dissertation Upon Roast Pig," and a recipe for baked ham were included, as was a picture of Chef Bell, one of the Pennsylvania's most popular culinary artists, preparing a delicious baked ham.

The Union Pacific, the Burlington, the Chicago & Northwestern, the Illinois Central, the Missouri Pacific, the New York, New Haven & Hartford, the Seaboard Air Line, the Northern Pacific—these are a few of the roads that are making a special feature of ham and bacon dishes.

BIGGEST ALL USE HAM.

The biggest hotel in the world—The Stevens in Chicago—is featuring ham and bacon dishes on its menus and is using the ham stickers.

The biggest steamship in the world—The Leviathan—is featuring ham and bacon dishes.

The biggest railroad in the world, from the standpoint of passenger and freight traffic hauled—the Pennsylvania—is featuring ham and bacon dishes and has prepared a special menu for the occasion.

It's a case of ham everywhere.

Not only the Leviathan, but also all other ships operated by the United States Lines are featuring ham dishes.

Practically all of the principal railroads of the country which operate dining cars are cooperating, and hundreds of large hotels and restaurants are doing the same.

This cooperation by outside agencies should give the campaign a good boost by keeping ham before the public.

SOAP CAMPAIGN LAUNCHED.

The American soap industry, through the Association of American Soap and Glycerine Producers, took a forward step with the recent establishment of the Cleanliness Institute, at a dinner given in New York City under the auspices of the Association.

The movement represented by Cleanliness Institute is not only of considerable significance for the industry, but has been hailed by newspapers throughout the country as of social importance as well. The association, whose members make approxi-

mately eighty per cent of the soap output of the United States, has pledged \$500,000 for the first year's work of the Cleanliness Institute and related activities, and has dedicated that organization to research and education in personal and community cleanliness. Headquarters have been established at 45 East 17th Street, New York, with Roscoe C. Edlund as general manager, both of the association's activities and of the Cleanliness Institute.

The board of directors of the Association of American Soap and Glycerine Producers includes Sidney M. Colgate of Colgate & Co., president; R. R. Deupree, Procter & Gamble Company; J. S. Goldbaum, Fels & Company; F. A. Countway, Lever Brothers Company; E. G. Holloway, James S. Kirk & Company; S. A. Kirkman, Kirkman & Son; Charles S. Pearce, Palmolive-Peet Company; A. W. Peet, Palmolive-Peet Company; and L. A. Waltke, Wm. Waltke Company, St. Louis.

That the increasing practice of cleanliness necessarily involves the increasing use of soap was made plain in the comments by Mr. Edlund following the dinner.

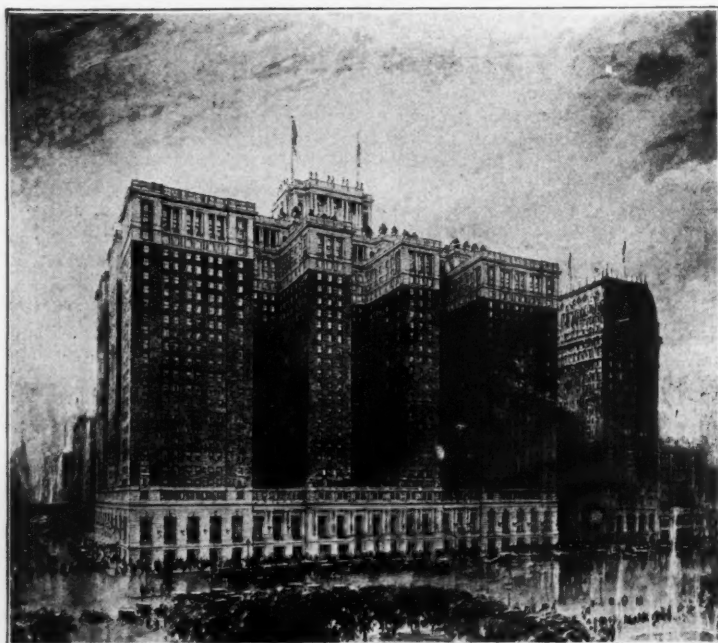
"In formulating our plans it was recognized," he declared, "that the notion of cleanliness goes behind and beyond brand identity, leaving the identities intact, and that it assures to all kinds of soap an equal benefit. We recognized at the start, when we decided to preach and propagate cleanliness as distinct from soap, that we moved over from a commercial to a social question.

"There are certain reasons why some people are cleaner than others. There are certain factors that induce people to want to be clean, or otherwise. These are social questions. It must be clear, therefore, that in attempting to increase cleanliness in America, we must liberate a force which will be socially effective, and that to reap a commercial reward we must use the most powerful social force we can find within the idea of cleanliness.

"There is in most competitive efforts, when we view them in the mass, a certain social by-product that goes towards general progress. The soap industry is no exception. In fact, as an industry, despite its highly competitive make-up, it has done more than most industries to improve the condition of the American people."

Mr. Colgate in his address summarized the motives which led the Association of American Soap and Glycerine Producers to establish Cleanliness Institute. "As representatives of one of the country's basic industries," he said, "we realize that in contributing to a public service we are in some measure serving ourselves. We have a vital interest in cleanliness. Yet, on the other hand, to promote cleanliness is a social service. It is significant that every leading manufacturer in the American soap industry has contributed to this movement.

"The movement represented by the Cleanliness Institute has possibilities, we believe, far beyond what may be immediately in view. In industry and in public service this is the day of large-scale cooperation. Probably more than one billion dollars is expended annually by the American people for community, industrial, home and individual cleanliness and sanitation. Our own industry is only one of the factors in this vast expenditure. Other industries are recognizing their opportunities for a wider field of service."



Where Meat Packers' Convention Will be Held

Preparations already are well under way for the twenty-second annual convention of the Institute of American Meat Packers, which will be held at the new Stevens Hotel, Chicago, on October 24, 25, and 26, with important sectional meetings on the preceding Friday and Saturday, October 21 and 22.

The Stevens, which is the largest hotel in the world, is located on Michigan Boulevard between Seventh and Eighth Streets. It was opened in May of this year.

Chicago was selected by the Executive Committee of the Institute as the place of the convention after the membership had expressed an overwhelming preference for it.

A Page for the Packer Salesman

Sold All Their Ham Shanks Retailers Doubled Their Trade When Helped by This Salesman

Those who complain the retailer has not helped them in this ham campaign are liable to suspicion of being poor salesmen.

The packer salesman who had his house behind him, a good product to sell, and "pep" and brains enough to get his trade to pull with him, seems to have had no trouble in selling hams.

Here is a packer salesman who showed his customers how to get rid of slow-moving ham shanks in a new way. He suggested giving peas or spaghetti with the shank, in that way interesting the housewife in cooked ham, and increasing volume both on raw and cooked hams.

Retailers were pleased with the suggestions, and when they saw the hams moving they put new energy into the campaign, and more than doubled their ham sales in some cases.

This salesman writes:

Chicago, August 8, 1927.

Editor THE NATIONAL PROVISIONER:

Passing to you one of my experiences in the selling of more hams the past three weeks.

After working my territory the first week of the ham campaign, I found a few of my accounts were not as enthused as they should be in trying to increase the sale of hams.

In most cases they claimed they could not sell the shank, and admitted if given some suggestion whereby they could sell this product, they would try it. In most cases they frankly admitted they could easily dispose of the other part of the ham at a nice profit.

I suggested to a few of them to take inventory Friday night and determine how many hams they had left; also include the number of hams they had, and give away one or two pounds of peas with every shank. (They sold groceries and vegetables also.)

Monday morning on my regular call to one of my accounts they said they did not have a shank left. Seeing the rest of the ham carried a nice profit, the proprietor had his men get behind hams.

He had been using from 6 to 8 hams weekly. His order for the past two weeks has been for 14 hams.

Some of my accounts are giving away spaghetti with ham shanks and in this way are increasing ham business. I have suggested also giving away peas with the shank of cooked ham, thus getting the same results with my cooked ham business, which means increased volume of both raw and cooked hams.

Suggestions of this sort have brought me additional business on other items, so not only has my ham business increased, but other items too.

It is only the things we go after that we

get. So let it be HAM—HAM—HAM—for the next two weeks.

Yours truly,

A. LOETZ.

Geo. A. Hormel & Co.



EMERY ELMORE

Salesman, American Packing Co., St. Louis, who won second prize in Institute contest. His letter appeared in THE NATIONAL PROVISIONER of August 13.

STRANGE BEDFELLOW.

A young man had a fine collection of East African trophies, and amongst them a splendid buffalo head.

"What a wonderful head!" said a girl who had come to inspect them. "How did you get that? Was he very savage?"

"I had a deuce of a time with that buffalo," replied the hunter. "Never had such a morning in my life. I shot it in my pajamas."

"Good heavens!" murmured the sweet young thing. "How did it get there?"

HAM CAMPAIGN WINNERS

Winners in THE NATIONAL PROVISIONER'S "Packer Salesmen Ham Campaign Contest" to date:

Dealer Cooperation Stories.

First prize, \$10.—Fred. Maag, Swift & Company, Baltimore, Md.

Honorable Mention.—W. A. Hoffman, Armour and Company, Houston, Tex.

W. H. Stelle, Hull & Dillon Packing Co., Pittsburg, Kan.

Wm. M. Purcell, F. A. Ferris & Company, New York City.

A. Loetz, Geo. A. Hormel & Co., Chicago, Ill.

W. L. Griffin, Jacob E. Decker & Sons, Houston, Tex.

Best Sale Stories.

First weekly prize, \$10.—Chas. Barbosky, Geo. A. Hormel & Co., Cicero, Ill.

Second weekly prize, \$10.—Ed. M. George, L. A. Frey & Sons, Inc., New Orleans, La.

Third weekly prize, \$10.—Albert E. Holmberg, Geo. A. Hormel & Co., Chicago.

Fourth weekly prize, \$10.—M. W. Stults, Morton-Gregson Company, Monmouth, Ill.

Salesmen Help Their Trade? Live Wire Salesman Gets Results Which Others Passed Up

The wide-awake packer salesman seems to find selling hams a simple proposition.

This salesman's experience probably explains why some got results out of the ham campaign, while others did not.

After he had covered his regular customers, he went after those he hadn't been able to sell. He found some who had not been told of the ham campaign, and had not been helped by packer salesmen from whom they bought goods.

They believed in advertising, and he furnished them ham campaign posters and other sales material with their first order.

Before he got back to them again they had called the house for more hams! Not only that, but when he proposed a special sale they agreed heartily, including advertising and calling credit customers over the phone, and the plan went over big.

All it takes is "pep" and cooperation. This salesman writes:

Houston, Tex., Aug. 3.

Editor THE NATIONAL PROVISIONER:

Let me tell you my experience with a dealer whom I was unable to sell previous to the ham and bacon campaign. I simply could not get an order from him, as he would always tell me that he was selling a good line, and was getting about all the business that could be gotten in his neighborhood.

I asked for permission to ask him three questions, which he granted me.

First: Did he believe in advertising?

Second: Did he know all about the ham and bacon campaign?

Third: Did the salesman who called on him make any effort to help him sell the product he was buying from him?

To the first he answered he was much in favor of advertising. To the second, he knew nothing more than that it had been mentioned in a passing way. To the third, he answered "No," he had never thought of it in that way.

I began writing his name and address in my order book, and asking how many hams and how much bacon he could sell in the next three days.

I got the order, put up the ham and bacon poster sheets, and went for my crepe paper and advertising furnished me by my branch house. I put up a nice wall display and left him with that.

Before my return trip he had called by the house and picked up more hams. He gave me the second order for double the first, and agreed to a big sale Saturday, with the promise that he would advertise and call over telephone all of his credit customers, and put it over in a big way.

He did this, and the result pleased us both. He is only one example. You can do it if you know how, and will try it.

Yours very truly,

W. L. GRIFFIN.

Jacob E. Decker & Sons.

Careful Packing Cuts Shipping Losses

Properly Closing Meat and Lard Crates Saves Damage to Product and Prevents Loss of Contents

Packers who suffer losses in shipping pork loins and lard, due to failure of containers to hold up in transit, should not be in a hurry to condemn the crates, or blame the shipping companies.

The chances are these losses are the direct result of carelessness or shiftlessness in the shipping department.

Pork loin and lard crates of the usual designs, when properly closed and fastened, are capable of withstanding considerably more than the usual rough handling they receive by railroad and express employees. When they have been improperly and carelessly closed and fastened, the chances are the crates will be damaged and the contents lost or injured.

These facts have been determined in a series of tests made recently. The results are interesting and valuable to the packer who wants to reduce his shipping losses, and get his products to destination in the best possible condition.

Read the following report of these tests. It contains information worth real money to any shipper of meat products.

Test on Shipping Crates

The advisability of securely fastening boxes in which meat and meat products are packed for shipment, to prevent loss and damage in transit, was demonstrated clearly in a series of tests made recently on wire-bound pork loin cases and on

Just Wires and Nails!

It pays to see that shipping crates are properly and securely fastened before shipping.

When wires of loin and lard crates are properly twisted, crates will withstand from 2 to 3 times the amount of rough handling as with wires carelessly secured.

An extra nail in each slat of nailed crates will reduce liability of damage to crates and loss of contents by more than half.

Collecting damage claims from railroad and express companies is tedious and expensive.

Products delivered in bad condition lose money and good will. It is good business to prevent these losses.

nailed and wire-bound lard cases.

The tests were conducted in the laboratory of the department of experiment and design of the General Box Company, Chicago, to determine the general serviceability of wire-bound containers for meat and meat products and their balanced construction, and to show the effect of careful or maximum nailing on the ordinary nailed types of lard crates.

How Tests Are Made.

In these tests five 100-pound wire-bound pork loin crates, two 50-pound wire-bound loin crates, and four crates with a capacity each of six 8-pound lard pails were used. Two of the latter crates

were wire-bound and two nailed.

Each container was packed with products and tested in a revolving drum test machine.

This drum is 17 feet high and 8 feet in length along its axis. It is so constructed that, as it revolves, the box being tested (packed with its contents, as in actual service), is carried to the top and dropped in regular cycle, on ends, sides, top, bottom or edges and on corners, until it fails and spills its contents, or otherwise becomes so unserviceable as to be unfit for future shipping.

Usually the number of falls a box or crate will stand before it fails is taken as the measure of its strength for carrying that particular product. Hence, by comparing the number of falls one box will endure with the number another will withstand gives a fair comparison of the strength in rough handling.

In this particular series of tests there are several things that stand out clearly. First of all, it was thought necessary to run the boxes in the test drum to the failure points in order to get a safe basis for comparison and deduction. In several instances the crates were put to a great deal more punishment than they would ever receive in actual use.

The specification of each crate tested, the conditions under which the tests were made, and the results in each instance, are given here:

Tests on 100-Lb. Loin Crates.

The first crates tested were those designed to carry 100 pounds of pork loins.

Crate No. 1 weighed when packed 129 pounds. It was built with $\frac{3}{4}$ -inch ends, sides, top and bottom, and contained no end liners. It was bound with five No. 15 wires, the staples being spaced $1\frac{1}{2}$ inches apart.

In closing this box the wires were properly twisted.

This crate was dropped in the drum 47 times before becoming unserviceable, due to extreme weaving, one split cleat, one wire off a corner, and one end nearly out.

Crate No. 2 was tested similarly in all respects to the first crate, except that in closing it the wires were improperly twisted. The crate and its contents weighed 114 pounds.

It was dropped only 32 times before becoming unserviceable. In this case two wires broke at the twist and one end failed.

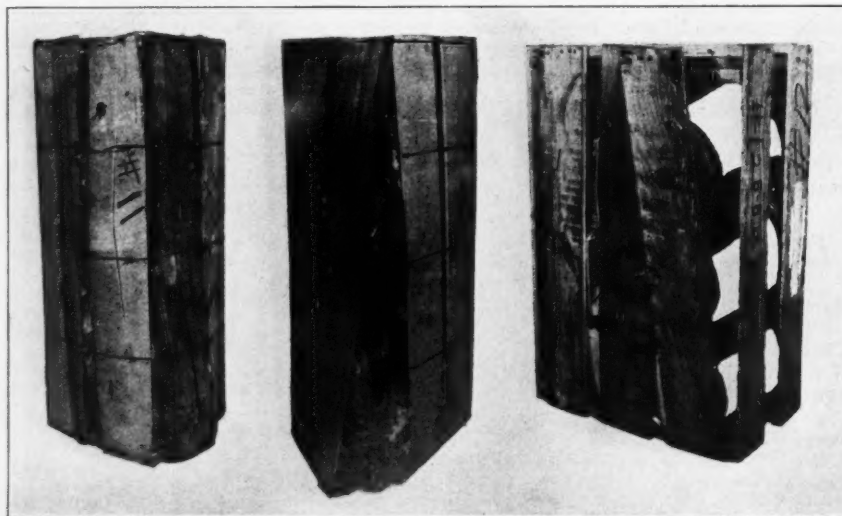
Depends on Proper Wiring.

The third crate weighed, when packed, 127 lbs. It was bound with five No. 15 wires, staples spaced $1\frac{1}{2}$ inches apart. It had $\frac{3}{4}$ -inch ends, sides, top and bottom, but no end liners.

In this case the wires were improperly twisted when closing the crate, and under test it failed after having been dropped 29 times. Failure was due to weaving, a wire off at one corner and the top cleat loose at one end.

The fourth crate, when packed, had a weight of 141 pounds, and the same specifications as crate No. 3. In this case the wires were properly twisted but the box failed after having been dropped only 25

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IT PAYS TO FASTEN MEAT AND LARD CRATES SECURELY.

Here is evidence of the economy of using care to see that crates are properly fastened. The two wire-bound crates are of identical specification, and weighed the same when packed. When tested in a revolving drum test machine the crate at the left, with the WIRES PROPERLY TWISTED, went 66 falls. The crate in the center, with the WIRES IMPROPERLY TWISTED, went only 29 falls before it failed.

The nailed lard crate at the right, with THREE NAILS IN EACH SLAT, went 22 falls before it became unserviceable. An identical crate, with only TWO NAILS IN EACH SLAT, and carrying the same load, went only 7 falls.

Packer practice has been to use only two nails to a slat. The test proved the value of the extra nail.

J. Ogden Armour Passes Away

Death of Trade Leader in London Closes Career of One of the Most Interesting Figures in Industry

J. Ogden Armour is dead.

Son of the founder of one of the greatest meat packing institutions of the world, and successor of his father as builder and expander of a wonderful industrial organization, he occupies a unique place in packing and industrial history.

Though he developed a billion dollar business in meat packing, and was a leader in other industrial enterprises and in banking, he remained essentially a human figure.

He is remembered by everyone, from captains of industry and finance to the humblest employee in his organization, as a man and a friend.

Mr. Armour died in London on Tuesday, August 16, 1927, after an illness of more than six weeks. He had been in poor health for some time, and had gone abroad with Mrs. Armour on the advice of his physician.

Soon after he arrived in London he was stricken with typhoid fever. Although he seemed to have passed the crisis of the fever siege, weakened by his long illness he was unable to cope with the attack of pneumonia which was ascribed as the direct cause of death.

Was His Father's Successor.

Mr. Armour was born in Milwaukee, Wis., November 11, 1863, the elder son of Philip Danforth Armour, the founder of Armour and Company. Twelve years later the family moved to Chicago, where J. Ogden Armour attended the public schools and later entered Yale University.

At the end of his third year he left school to learn the packing business. As his father's eldest son he was anxious to get into the harness.

In 1884, the year the first Armour branch house was established, Mr. Armour was admitted to partnership in the business. Then followed years of intensive training in the packing industry, from observation of the buying of all classes of livestock, through packinghouse operations, to the executive management of the business.

In 1900 Mr. Armour's younger and only brother, Philip D. Armour, Jr., died, followed a year later by his father. Up to this time J. Ogden Armour had devoted a good deal of attention to business detail. On the death of his father he cut loose from all detail, so that his mind might be free for plans for the future.

Building a Great Organization.

He divided the business into departments, placed at the head of each of these departments a man in whose judgment he had complete confidence, gave him the widest latitude in the conduct of his department, and looked to him for nothing but results. His policy in dealing with his executives was an expectation that

they would come to him with decisions, not for decisions.

Mr. Armour soon saw that the company needed development. One of his first concerns in this development was a supply of raw materials.

His solution of this problem was the establishment of packinghouses in the most prominent and promising centers of production. He carried out the same policy in the establishment of branch houses for the adequate distribution of the manufactured product. Wherever in the world the demand was sufficient to war-



J. OGDEN ARMOUR

rant the establishment of a branch house, there one was placed.

He realized that the equipment of Armour and Company was insufficient to take care of the future growth of the business. He knew that more plants must be built; there must be an increase in the number of branch houses; more refrigerator and tank cars must be provided.

Based on Ideal of Service.

During his administration of the company, its by-products utilization was developed to an extent hardly dreamed of in his father's lifetime. He built his company on the principle that service was the only thing that Armour and Company had to sell.

In 1910 Mr. Armour started construction of the first of his South American plants, of which there are five today. In addition, there are 15 plants in the United States and one in Canada.

His policy in the business was similar to that of his father. He put back into the physical properties and operations of the company the major portion of each year's earnings. Under his direction the volume of the company's business grew from \$182,000,000 a year to more than a

billion dollars. His administration of the business was one of development almost exclusively.

In 1923 Mr. Armour relinquished the presidency of Armour and Company to become chairman of the board of directors.

A Modest and Lovable Man.

J. Ogden Armour was a man of modest and retiring habits, caring little for the social life his great wealth and business connections naturally developed. As he frequently said, "my associates in the work are my greatest friends."

According to his own statement, his greatest thrills came in building up a great commercial organization—one that was of economic benefit to the nation. From the time he succeeded to the sole responsibility of the business after the death of his brother and his father, Armour and Company made marked strides.

It was after his succession that the packing plants and distributive channels were added to, until the company owned 21 major packing plants in North and South America, and Armour meats were sold in every commercial country of the world. It was J. Ogden Armour who steered the ship while all of this development was in progress.

One very interesting characteristic of Mr. Armour was his inclination to go deeply into details regarding his business, and his rather unusual ability to remember figures. It is said of him by his associates that he sometimes created the impression during a discussion that while he asked questions he was not very attentive to the answers. But many an old time Armour employee had occasion to remember that, when for any reason figures already given Mr. Armour were changed, he was quick to demand a reason why the figures were not the same as those given him.

Interest in His Employees.

When Mr. Armour first took over the business it was relatively small compared with its great size at the time he relinquished the presidency. In the earlier years it was possible for him to know most of his employees personally. Later, as the organization grew, it was impossible for him to know them all, but he did establish a close contact every opportunity he had. It was not only the important men in his organization but many who were not so important in whom he had a keen and almost sentimental interest.

This interest was not confined to the men in the company, but to those who went into business for themselves as well. It always pleased him to know that they were successful, and to help them either financially or through his personal influence.

In the words of one in his organization who had been closely associated with Mr. Armour for many years, he was "a very broad-gauged, considerate, lovable character—a prince among men."

Faith in His Country.

Looking back at the career of J. Ogden Armour at the moment of his death, one of the characteristics which stands out is his faith and confidence in his own country. In the early days of 1918, the second year of America's participation in the World War, when victory was far from being as certain as it seems to be in retrospect, some one of his executives at the yards raised the question of allowing men

(Continued on page 50.)

FARM TUTORS LEARN PACKING.

Eight professors and instructors of animal husbandry have just completed an intensive short course covering the economic and commercial problems of the packing industry given at Chicago by the Institute of Meat Packing, the cooperative educational organization of the University of Chicago and the Institute of American Meat Packers.

The course covered economics of the packing industry, packinghouse operations, packinghouse personnel problems, terminal marketing of livestock, and the merchandising of packinghouse products. Day and night sessions were held for the entire month, with the instructors and special lecturers drawn from the ranks of experienced packinghouse executives.

The course was planned particularly to give professors of animal husbandry a background of information to supplement their work with livestock, and was open only to graduate students. All Chicago packers cooperated to give the most complete information possible about the industry, their desire being to open up the business for examination by animal husbandry faculties.

Edward N. Wentworth, director of Armour's Livestock Bureau, served as instructor in terminal marketing problems; A. T. Kearney, head of the department of commercial research of Swift and Company, gave the course in economics of the

packing industry; Dr. R. F. Eagle, assistant to the president, Wilson and Company, assisted by Dr. A. A. Swaim, in charge of beef operations, gave the course in packinghouse operations and supervised the laboratory periods in all of the operating departments.

The work covering executive organization was in charge of A. H. Carver of the industrial relations department of Swift and Company. Dr. C. R. Moulton, director of the Department of Nutrition of the Institute, gave special lectures on the scientific trends in the industry.

The course in the marketing of packinghouse products was supervised by E. L. Rhoades, assistant director of the Institute of Meat Packing. It was presented in a series of special lectures given by men of long experience in the trades reviewed. Some of the special lecturers in this phase of the study were H. G. Kenagy, director of training, Armour and Company; Guy L. Smith, advertising manager, Libby, McNeill and Libby; O. T. Hinkle, general manager Chicago Union Stockyards; Victor Munnecke, head of Armour's cattle buying department; Paul Smith, of the Swift beef department; M. J. Johnson, small stock department, Armour and Company; H. O. Wetmore, head of the branch house department of Wilson and Company; L. W. Rowell, head of the Swift fertilizer department; Mr. Harris of the transportation department of Swift and

Company; A. W. Doell, in charge of the produce house for Swift and Company; W. C. Davis of the U. S. Department of Agriculture.

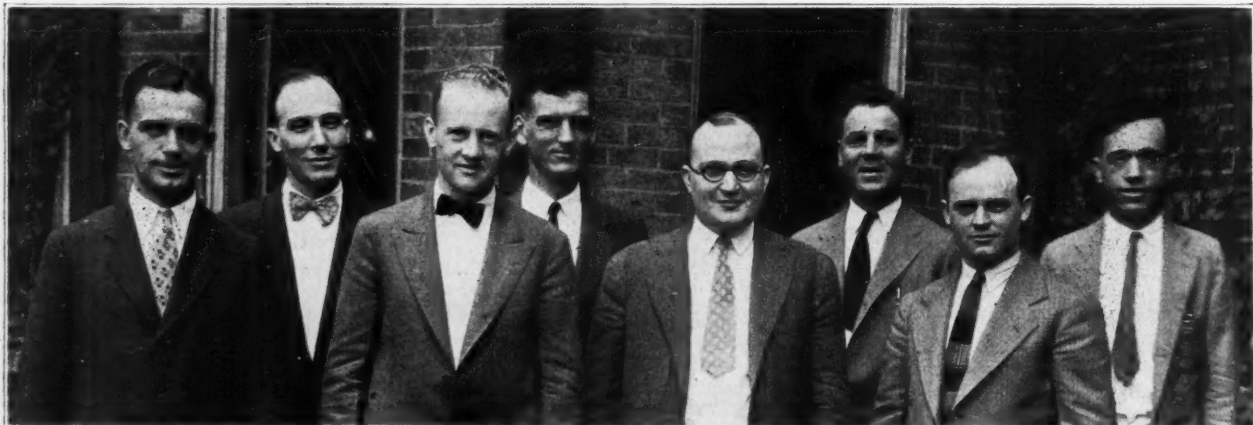
Paul I. Aldrich, editor of THE NATIONAL PROVISIONER, explained the method of collection and dissemination of information on the packing industry, particularly market information.

The course probably will be repeated next year, according to Mr. Rhoades, who had charge of the work. "We already have indications that there will be an increased interest in such a course in another year," he said, "and the enthusiastic recommendation given by men in the group this year indicates that we should perhaps make it a permanent part of our educational and research work."

RAILROADS ALL BOOST HAM.

Definite examples of the wholehearted way in which many of the large railroads of the country are co-operating in the ham and bacon campaign are shown by sample menus which have been received by the National Live Stock and Meat Board. Practically every road in the country which operates a dining service is featuring ham and bacon dishes every day and many roads are using the red and green menu stickers which were supplied for use on menus.

Special ham menu slips have been printed by several roads in order to emphasize the dishes to their customers. It is apparent that this railroad co-operation will be of great value to the campaign.



LIVESTOCK INSTRUCTORS WHO TOOK SUMMER COURSE IN MEAT PACKING.

Group of professors and instructors in animal husbandry who took an intensive course covering the economic and commercial problems of the packing industry, given by the Institute of Meat Packing at the Union Stock Yards, Chicago, this summer. The Institute of Meat Packing is the cooperative educational organization of the University of Chicago and the Institute of American Meat Packers.

Reading from left to right: V. R. Archer, North Fargo, N. D.; F. J. Beard, Associate Professor Animal Husbandry, Oklahoma Agricultural and Mechanical College, Stillwater, Okla.; M. T. Foster, Instructor in Animal Husbandry, University of Missouri, Columbia, Mo.; D. W. Williams, head department of Animal Husbandry, Agricultural and Mechanical College of Texas, College Station, Tex.; E. L. Cady, Extension Assistant Professor in Marketing Agricultural Extension Service, Iowa State College, Ames, Iowa; B. M. Anderson, Associate Professor Animal Husbandry, Kansas State Agricultural College, Manhattan, Kan.; E. L. Scott, Assistant in Animal Husbandry, Purdue University, West Lafayette, Ind.; O. M. Shelby, Smith-Hughes Vocational Instructor, Kentucky State Agricultural College, Marion Ky. J. L. Lantow, of the department of animal husbandry, New Mexico College of Agriculture and Mechanic Arts, who also participated in the work, is not shown in the picture.

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Cattle and Beef Outlook

In the opinion of the U. S. Department
of Agriculture enough beef is being pro-
duced at the present time to assure cattle
raisers and feeders a good return on the
stock marketed. Increases in breeding
herds are advised against, if satisfactory
results are to continue.

Market receipts of cattle and calves dur-
ing the fall of 1927 are expected to be the
smallest for any corresponding period in
the past five years. The expectation of
these limited marketings is based on the
fact that the decrease of 10,000,000 head in
cattle has occurred largely in beef herds.

Another factor contributing to the more
limited marketings is the good feed and

pasture conditions in most of the range
states. Cattle in these areas have been
pretty well liquidated, and are scarcer
than they have been in some years. In
view of these conditions it is believed that
ranchers will have a tendency to hold back
considerable numbers of breeding cattle
and young stock, all of which will help
to curtail market receipts.

In the past year or two the bulk of the
cattle coming to market carried consider-
able flesh and produced a good grade of
beef. The consumer seems to have de-
veloped his beef appetite and demand for
this class of meat has been good. The
expectation is that this demand will con-
tinue with a possibility of some decrease,
due to a larger supply of pork meats at a
somewhat lower price level.

According to this government outlook
report, packers may expect to pay a higher
price for cattle this fall and winter. The
upward trend that has been in evidence
during the past three years is expected to
continue. The usual seasonal decline
coming in the late fall will probably be
less than usual.

It is believed that grass cattle generally
will be higher because of their good con-
dition and the generally higher levels in
the cattle market. Already range cows
have sold at \$8.25 and straight grass cattle
from a western state are reported to have
brought \$11.00 per hundred.

Such good conditions are likely to result
in the next few years in too great an in-
crease in cattle, which is always followed
by heavy marketings and lower prices. A
condition of this kind is unsatisfactory to
both producer and packer.

In perhaps no other branch of the pack-
ing business is the truth brought out so
clearly that when the producer makes
money the packer makes money, and when
the producer loses the packer loses, as in
the cattle department.

As has been true with the producer, the
packer lost money for some time on his
beef business. Recently beef has paid con-
siderably better than pork operations in
most packing companies.

When producers flood the market with
cattle the packer must get rid of the meat.
Usually an oversupply means "grave-dig-
ging" prices, resulting in loss which is
soon reflected in the price paid for all
classes of cattle that are in too plentiful
supply.

The present stage in cattle production
and marketing appears to be one in which
supply is in proper relation to demand. If
the cattlemen of the country will maintain
this relation, prospects are good for a sat-
isfactory return to both producer and
packer.

A Livestock Point of View

It is sometimes interesting for the pack-
ing industry to get the point of view of
other agencies in the triple field of live-
stock production, marketing and meat
packing. This is of special interest when
the market agency addresses the producer
regarding conditions on the central
markets as affecting the price received for
livestock, and as regards general market
practices.

Such an expression was recently given
by a livestock man in close contact with
the markets, particularly with the hog
market.

He calls the attention of hog producers
to the widespread advertising campaign
of the packing industry broadcasting the
fact that pork products are the cheapest
and among the best on the market.

He points out that before the present
liquidation of hogs is ended it will be ap-
parent to everyone that the hog supply for
the next year to eighteen months will not
be excessive, and believes that the present
liquidation of hogs will be regretted, even
though the corn crop is smaller than last
year.

The agitation regarding the different
systems of marketing is reviewed and the
belief expressed that everything done for
the "livestock producers, feeders and ship-
pers that is founded upon right and jus-
tice will continue to function and secure
proper recognition."

Looking back to the time when live-
stock production and feeding was handled
by the farmers, and the stock marketed in
the old-established manner, and when the
packing industry was operated on its in-
dividual merits and no attention paid to
percentages or paper buying, he remem-
bers that everyone—including the packer
—was a great deal happier and much more
successful.

He believes that one of the most un-
fortunate and injurious actions of the past
decade to the livestock industry was the
forcing of the larger packers to dispose of
their holdings in stockyards properties.
Since they are no longer interested in the
stockyards he says they have turned more
to direct buying.

Had the packers and stockyards act
been enacted as a purely regulatory meas-
ure, to be enforced with the sole object
of preventing unfair practices, every
agency would gladly have cooperated with
it for the development of generally better
conditions.

There is a good deal of fact worth pon-
dering in these musings on the issues back
of the day-to-day trading which have their
influences, either favorable or otherwise,
on the market.

PRACTICAL POINTS FOR THE TRADE

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Frankfurts for the Griddle

What are "Texas Wieners" and how are they made? An Eastern sausage maker wants to know. He says:

Editor The National Provisioner:

We would appreciate any information or formula you could give us for making up what is known as "Texas wieners," which are used for griddle purposes.

At the present time we are making a very good wiener, but they do not stand up on the griddle, and we understand that the so-called "Texas" variety will stand up.

To make a good frank for griddle purposes, use about

- 60 per cent boneless bullmeat
- 20 per cent pork cheek meat
- 20 per cent reasonably lean pork trimmings.

For seasoning use

- 3 lbs. salt
- 6 oz. ground white pepper
- 2 oz. nitrate of soda or saltpeter
- 2 oz. ground coriander
- 1 oz. ground nutmeg or mace
- 8 oz. granulated sugar.

Use the standard instructions for making frankfurts as given by THE NATIONAL PROVISIONER.

Stuff in medium sheep casings.

This formula will give a very satisfactory frank for use on the griddle.

Damage Done in Roasting.

There is a good deal of abuse of frankfurts on the roasters or griddles, and it is not always possible to make a frank that will stand up well under such abuse. It is not uncommon to see the franks on one end of the griddle almost burning up and bursting occasionally, while the product on the other end of the roaster showed very little expansion from heat.

An equalization of heat and some sort of regulation of temperature in these roasters would do a great deal to overcome the complaints of sausage not giving satisfaction.

As frankfurts must be manufactured for cooking in all sorts of ways, it is desirable to manufacture a product that will meet every need as nearly as possible.

Formula and detailed instructions for making high grade frankfurts have appeared in THE NATIONAL PROVISIONER. Subscribers can secure copy by sending a 2c stamp with request to THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Starting Sausage Business

An Eastern subscriber wants to start in the sausage business in a small way, and asks for formulas for certain sausages and what machinery will be necessary for manufacture. He says:

Editor The National Provisioner:

Please send me information on making fresh pork sausage and fresh link sausage. Also on making good frankfurts, bologna and liverwurst.

What machinery will I need to put this product out in a small way to supply stores?

The inquirer asks what machinery he will need to make fresh pork sausage and fresh link sausage, also to make good frankfurts and bologna.

If only fresh pork sausage is manufactured, considerably less machinery and

equipment would be needed than would be true if frankfurts and bologna are made. Where pork sausage is the principal product, the trimmings can be ground through a hasher. For the manufacture of franks and bologna a chopping machine is required in addition to the grinder.

When Starting in a Small Way.

Some sausage makers have found it more advantageous to start in a small way with a hashing machine and a small-sized silent cutting machine. In the beginning they do not go to the expense of buying a stuffing machine, but use a hand stuffer. Considerable sausage can be stuffed by hand power, possibly even more than the inquirer would manufacture in the beginning.

If franks and bologna are manufactured, smokehouse equipment would be required, and a cook room with tanks would have to be provided. These are not necessary for the manufacture of a fresh pork sausage.

Cooler equipment would be required in the manufacture of any of these products.

Formulas and instructions for manufacturing fresh pork sausage, liver sausage products, bolognas and frankfurts can be secured by sending a 2c stamp for each with request to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

STORAGE ROOM AIR LEAKAGE.

Tests have been made to ascertain the degree of air tightness obtained with various cork coatings. When exposed to 40 lb. per sq. ft. excess air pressure on one side of an insulated wall, the rate of air leakage was, in one case, unprotected, 240 cu. ft. of free air; 75 cu. ft. when the first coat had been applied, and 10 cu. ft. after the second coat (presumably plaster) had been applied.

When asphalt was used in joints the leakage without finish was 222 cu. ft. air; 0.036 cu. ft. after a coat of asphalt emulsion had been applied, and no loss whatever after this had been covered with a coat of asphalt mortar.

Frankfurt Costs

Are your frankfurts making money for you?

The only way to know is to make frequent tests. Cost of materials is likely to change overnight, and will cause a lot of trouble if you don't know at all times just what it costs you to make them.

THE NATIONAL PROVISIONER'S Revised Sausage Test Card will help you in your figuring. Send for a supply on the coupon below:

The National Provisioner,
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Please send me Sausage Test Cards. I want to keep posted on my frankfurt costs.

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Single copies, 2c; 25 or more, 1c each; quantities at cost.

Sausage Mould Troubles

A Western sausage maker complains of a slippery mould on his minced ham after a few days. He is also having trouble with bologna showing holes in the middle which are discolored. He says:

Editor The National Provisioner:

We are experiencing trouble with our minced and pressed ham. After being a few days old they develop a slippery mould, while other brands have a dry mould.

Would you please advise us as to the causes of our minced and pressed ham getting this wet, slippery mould.

We also find that our minced hams and ring bologna have holes in the center about which the meat is discolored.

Will you please advise us whether this is from air pockets caused by the stuffer, or not?

The inquirer complains of slippery product and holes in the middle, around which the meat shows discoloration.

Both the exterior and interior conditions of the finished product as described indicates there is something wrong with the meats used. The inquirer mentions holes appearing in the center of the ring bologna and discoloration of meats, and wonders if these could be attributable to air pockets.

It is true that air pockets form in meat due to leaky stuffers, but "gassy" meat will show this condition with very little leakage of air from the machine. And this discoloration in connection with the air pockets naturally leads to the conclusion that the meat used is "gassy".

"Gassy" meat will also bring about a slippery condition in due course on the outside of the casing.

It is suggested that a thorough investigation be made of the meats used to see whether they are cured preparatory to the manufacture of the sausage, or whether fresh meats are being used. If so, the condition the fresh meats are in when they are received by the sausage maker should be checked, also the length of time they are held before using.

The inquirer states that after being a few days old the sausage develops a slippery mould, while other manufacturers' brands have a dry mould. It is not regarded as the best practice to regulate manufacture in such a way that product must be held in the storage cooler for two or three days after being manufactured.

Another thing that might exaggerate the condition complained of would be fluctuating temperatures in the storage cooler. This cooler should be held at even temperatures of 45 to 50 degs. F.

The inquirer would seem to have considerable work before him to check up his manufacture and manufacturing conditions from the fresh meat all the way through to the actual shipment of the product. Where such unsatisfactory conditions persist, it is not uncommon to employ an expert in sausage manufacture to check the processes and remedy the trouble.

Do you use this page to get your questions answered?

Operating Pointers

For the Superintendent, the Engineer
and the Master Mechanic

Methods in the Tank House

To Shorten Drying Time, Improve Yields and Get Rid of Odors

A reduction in the time required to dry tankage, the elimination of odors and an increase in the value of the resulting product are possible, it is claimed, through the use of a vacuum head and deodorizer of simple design recently developed by a packinghouse expert on the Pacific Coast.

On inedible rendering tanks the installation includes an odor condenser, in addition to the vacuum head and deodorizer. This latter device has been designed to condense the disagreeable odors under vacuum with a water spray, and discharges them into the atmosphere, grease tank or sewer.

The vacuum head and deodorizer is intended to replace steam-driven, water condensing pumps. Among the operating advantages claimed for it are that it operates at less cost than a steam pump, saves from one to two hours in the drying time, and eliminates the time and the expense of shut-downs to clean out deposits of foreign matter such as are liable to collect in a pump.

The device, known as the Pelphrey vacuum head and deodorizer, is operated by live steam, compressed air or exhaust steam from the steam jacket.

The vacuum is created in the vacuum head and deodorizer by the expansion of the air or steam through a nozzle into a chamber, in the same manner as in a jet condenser. The head is cast out of red brass and the nozzle is turned out of hard brass.

Having no moving parts the vacuum head may be installed in any position most convenient and accessible.

Cuts Down Time of Drying.

A number of installations of the vacuum head and deodorizer have been made in meat packing plants on the Pacific Coast. In one case, where the vacuum head is in use on a one-ton dryer, the time required to dry a load of tankage is from two to two and one-half hours, the manager says. The quality of the tankage is very good, he states further.

In another plant the superintendent says he is now drying his tankage in from two to three hours, with 50 per cent less power, compared with a drying time of from four to six hours using pumps. He also states that, due to the shorter drying time, the tankage has a higher ammonia value and brings from \$3.00 to \$4.00 a ton more.

The chief engineer of another packing plant in which the vacuum head and deodorizer is in use estimates that it is making a saving of more than \$300 a month over pumps.

To Get Rid of Odors.

When the vacuum head and deodorizer is installed on inedible rendering tanks, an odor condenser is used with it. This odor condenser is a metal box with inlet, outlet and water connections. It is in-

stalled between the vacuum head and the tank. The vacuum in the vacuum head draws the gases and vapor from the tank through the odor condenser. Here they are condensed with a water spray and discharged to the grease tank or sewer.

The method of cooking tanks on which the vacuum head and odor condenser are installed is given by the manufacturers as follows:

How Tanks Are Cooked.

The vent pipe is opened and kept open during the cooking operation. The reducing valve on the steam line is set for a pressure of from 40 to 45 lbs., giving a cooking temperature of from 287 to 292 deg. F. This temperature is maintained for from seven to nine hours, depending on the number and size of the bones in the tank.

The tanks are drawn off while hot, or soon after salting, as the floaters will drop if the tank is permitted to cool. Also, cooling permits the free fatty acids to rise, and the tankage becomes rancid and gives off a sour odor.

Tanks cooked in this manner, it is said, will produce a high grade of tallow, with a low percentage of free fatty acid, and will smell as sweet as kettle-rendered lard cracklings.

EXPELLER PRESS IN RENDERING.

The dry and vapor methods of rendering which have come into such wide use during the past few years produce two products—grease and cracklings. The cracklings, as they contain a considerable percentage of grease, are pressed after they come from the melter or cooker.

In pressing it is desirable to reduce the grease content of the crackling to the lowest point, in order to recover all the grease possible and at the same time produce a crackling high in protein but low in grease content.

There are two kinds of presses used for this purpose—the expeller press and the hydraulic press.

In an article entitled, "Points on Dry Rendering," which appeared on page 30 of THE NATIONAL PROVISIONER of August 13, 1927, equipment necessary for the dry rendering process was enumerated. In this list the only press mentioned was the hydraulic.

The expeller press should occupy an important place in any enumeration of dry rendering equipment. It has given a good account of itself, being built for durability and producing a crackling very low in grease content.

DOES CLEAR WATER SCALE?

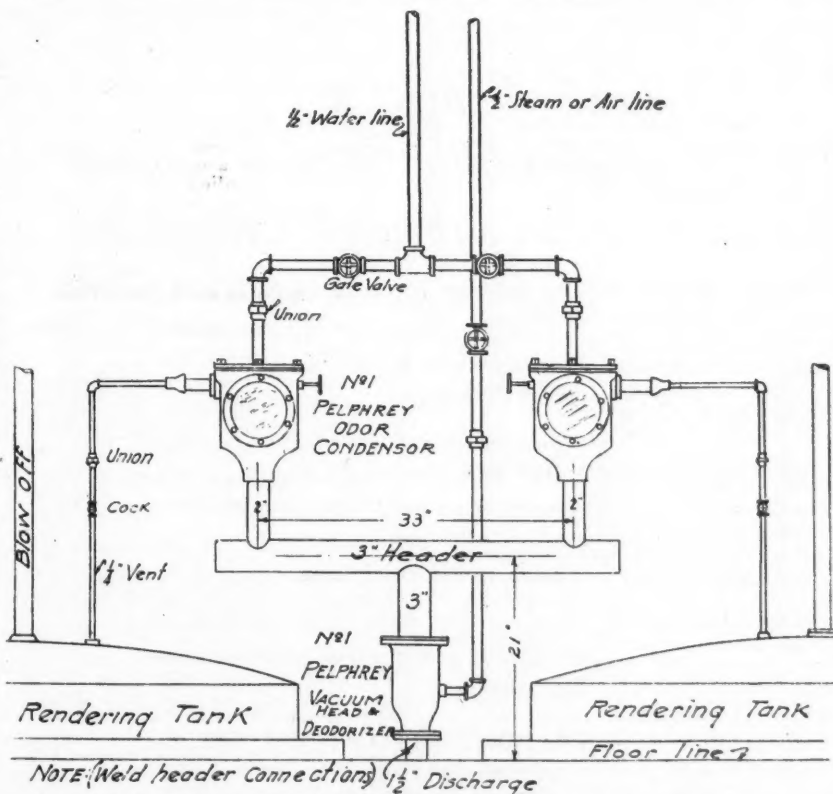
There are thousands of engineers of plants throughout the country today who are still ignorant of the scale problem, and don't even know that their boiler tubes are coated with scale.

For instance, a manufacturer wrote in recently stating that in 75 per cent of the reports he receives from officials and engineers they claim they have no scale, or are using "good" well water which does not produce scale.

Yet it is a well known fact that well water is often highly impregnated with scale-making properties.

In other words, because the water is clear and safe for drinking purposes, and shows no muddy deposit, many engineers seem to think that it is free from scale properties.

There are thousands of plants where no attention whatever is paid to scale, yet every little while they find it necessary to retube their boilers, and they simply put that down to wear and tear.



VACUUM HEAD AND ODOR CONDENSERS ON RENDERING TANKS.
Here is shown how these devices are installed. The vacuum head is also intended for use on tankage dryers, where it is used without the odor condenser. The vacuum head may be arranged to discharge into the atmosphere, grease tank or sewer.



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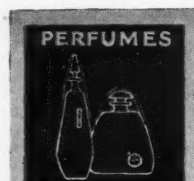
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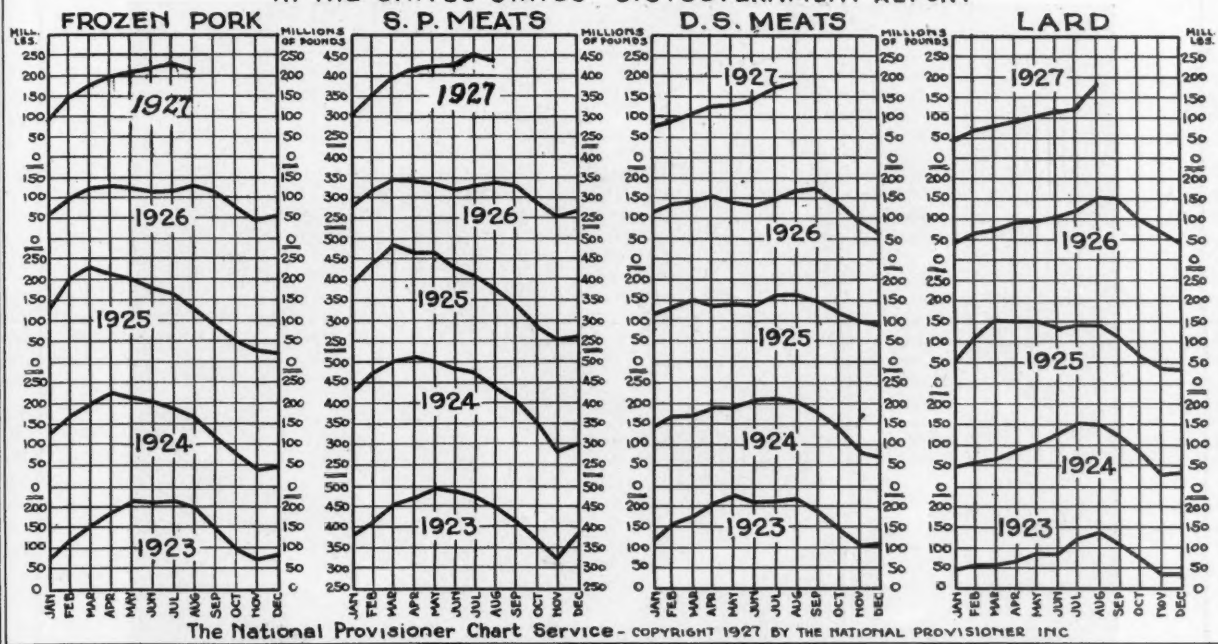
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Storage Stocks of Pork and Lard

IN THE UNITED STATES - U.S. GOVERNMENT REPORT



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trends in the accumulation of storage stocks of pork and lard for the first seven months of 1927 with comparative trends in the four years previous.

Some decline in frozen and sweet pickle meats on hand was noted during the month, with an increase in dry salt meats and a considerable accumulation of lard.

The frozen pork stocks, consisting primarily of loins and bellies with boneless butts, some Boston butts, spare ribs and regular hams, showed a decline during July in the face of relatively heavy runs of hogs. The consumptive outlet on most of these products has been fairly good but the price has been unsatisfactory, in some cases product being frozen and held in the hope of a better outlet.

Stocks of cured S. P. meats declined considerably during the month, and this class of meats in process of cure was somewhat lighter than in June. The principal decline was in stocks of regular hams and of bellies, while the stocks of S. P. skinned hams gained considerably during July with the increase in the number of good quality packing sows coming to market.

Dry salt meats continued to accumulate during the month, the stocks more nearly approaching those of 1923 and 1924, the periods of heaviest hog production, than those of either of the succeeding years. The average weight of hogs at some of the markets has been heavy and the runs of packing sows at all markets have constituted a considerable percentage of the total receipts.

The peak of accumulation of D. S. meats in 1923 and 1924 was reached in August and July, respectively, the stocks showing sharp declines with

the entrance into the consumptive period for this class of meats and with the decline in the numbers of packing hogs received in the later months of the year.

Lard stocks have passed the peak reached at any time in the last five years. Even in the years of record hog marketings no such stocks of lard were on hand. If a short corn crop would result in the production of less lard but more meat which would find a ready and profitable market, it would indeed be a boon to the American meat packer.

STOCKS IN COLD STORAGE.

The figures on which the chart on storage stocks on this page is based are as follows, in pounds:

	1923.	1924.	1925.	1926.	1927.
Jan. ...	72,278,000	377,107,000	121,126,000	48,808,000	48,808,000
Feb. ...	120,196,000	412,800,000	155,922,000	58,266,000	58,266,000
Mar. ...	154,377,000	451,279,000	178,024,000	59,101,000	59,101,000
Apr. ...	189,115,000	469,130,000	206,429,000	66,743,000	66,743,000
May ...	213,224,000	499,119,000	227,728,000	85,251,000	85,251,000
June ...	210,645,000	488,673,000	214,453,000	84,530,000	84,530,000
July ...	217,074,000	478,509,000	217,802,000	123,896,000	123,896,000
Aug. ...	195,002,000	449,411,000	221,716,000	143,578,000	143,578,000
Sept. ...	148,753,000	413,798,000	191,711,000	115,860,000	115,860,000
Oct. ...	98,715,000	367,374,000	146,974,000	72,008,000	72,008,000
Nov. ...	71,640,000	325,456,000	108,850,000	35,225,000	35,225,000
Dec. ...	82,068,000	384,604,000	110,824,000	35,317,000	35,317,000

	1923.	1924.	1925.	1926.	1927.
Jan. ...	126,788,000	432,726,000	147,487,000	49,822,000	49,822,000
Feb. ...	165,822,000	498,373,000	168,141,000	56,161,000	56,161,000
Mar. ...	199,428,000	500,658,000	185,145,000	68,557,000	68,557,000
Apr. ...	227,284,000	512,190,000	192,934,000	85,722,000	85,722,000
May ...	215,767,000	500,683,000	191,882,000	102,317,000	102,317,000
June ...	201,728,000	483,372,000	206,009,000	127,949,000	127,949,000
July ...	186,566,000	473,914,000	212,158,000	152,529,000	152,529,000
Aug. ...	164,401,000	443,795,000	202,002,000	150,243,000	150,243,000
Sept. ...	121,816,000	408,928,000	180,127,000	124,676,000	124,676,000
Oct. ...	77,986,000	331,455,000	135,702,000	83,198,000	83,198,000
Nov. ...	72,857,000	285,516,000	81,896,000	31,706,000	31,706,000
Dec. ...	48,656,000	300,264,000	76,990,000	35,042,000	35,042,000

	1923.	1924.	1925.	1926.	1927.
Jan. ...	128,585,000	396,414,000	117,982,000	60,243,000	60,243,000
Feb. ...	200,298,000	443,352,000	136,478,000	112,607,000	112,607,000
Mar. ...	232,131,000	454,349,000	150,678,000	132,485,000	132,485,000
Apr. ...	218,715,000	466,028,000	142,690,000	150,094,000	150,094,000
May ...	201,246,000	467,395,000	145,548,000	151,499,000	151,499,000
June ...	180,645,000	425,481,000	142,292,000	138,295,000	138,295,000

July ...	168,527,000	407,610,000	162,618,000	145,819,000
Aug. ...	131,935,000	373,227,000	164,374,000	145,824,000
Sept. ...	83,078,000	338,156,000	132,555,000	114,724,000
Oct. ...	54,455,000	284,592,000	128,288,000	71,338,000
Nov. ...	30,174,000	255,584,000	106,204,000	36,040,000
Dec. ...	26,905,000	260,841,000	96,995,000	33,311,000

	1926.	1927.	1928.	1929.
Jan. ...	57,960,000	294,642,000	119,617,000	42,478,000
Feb. ...	98,311,000	319,725,000	138,005,000	64,187,000
Mar. ...	120,115,000	345,661,000	144,071,000	78,145,000
Apr. ...	129,259,000	346,049,000	151,286,000	93,108,000
May ...	124,569,000	338,905,000	140,324,000	98,365,000
June ...	117,366,000	320,305,000	136,801,000	106,824,000
July ...	120,707,000	334,305,000	148,164,000	120,527,000
Aug. ...	133,104,000	340,687,000	168,882,000	153,572,000
Sept. ...	119,904,000	330,326,000	172,706,000	151,233,000
Oct. ...	77,073,000	293,106,000	143,572,000	105,558,000
Nov. ...	49,376,000	257,728,000	98,521,000	72,355,000
Dec. ...	55,294,000	267,787,000	67,009,000	46,826,000

	1927.	1928.	1929.	1930.
Jan. ...	97,650,000	306,904,000	88,203,000	49,992,000
Feb. ...	149,806,000	352,051,000	86,305,000	69,495,000
Mar. ...	177,876,000	392,642,000	101,156,000	77,103,000
Apr. ...	193,343,000	418,724,000	124,714,000	92,090,000
May ...	204,608,000	435,967,000	129,637,000	99,611,000
June ...	211,496,000	432,492,000	143,002,000	111,775,000
July ...	220,685,000	444,778,000	167,248,000	146,250,000
Aug. ...	214,428,000	440,752,000	185,963,000	179,029,000

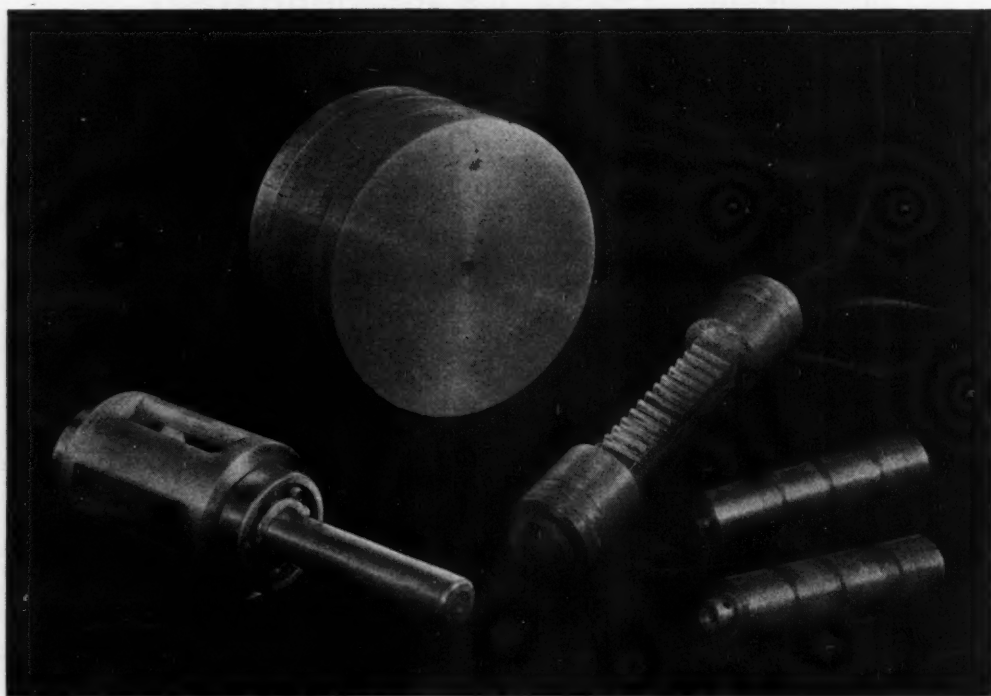
CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on Aug. 14, 1927, with comparisons, are reported by the Chicago Board of Trade as follows:

	Aug. 14, 1927.	July 31, 1927.	Aug. 14, 1926.
Mess pork, new, made since Oct. 1, '26, brls.	300	410	380
P. S. lard, made since Oct. 1, '26, lbs.	80,819,895	74,360,815	58,342,953
P. S. lard, made Oct. 1, '25, to Oct. 1, '26, lbs.	3,612,227	3,612,227
Other kinds of lard, lbs.	18,619,919	18,243,137	12,706,396
S. R. sides, made since Oct. 1, '26, lbs.	3,610,597	3,639,818	3,831,282
D. S. clear bellies, made since Oct. 1, '26, lbs.	30,577,490	28,036,653	18,922,689
D. S. rib bellies, made since Oct. 1, '26, lbs.	4,388,271	4,453,369	4,060,022
Ext. sh. middles, made since Oct. 1, '26, lbs.	264,211	272,324	809,521

LARD AND GREASE EXPORTS.

Exports of lard from New York, Aug. 1, 1927, to Aug. 17, 1927, 10,279,714 lbs.; tallow, none; grease, 1,836,800 lbs.; stearine, 10,000 lbs.



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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Markets Moderately Active—Prices Barely Steady—Cash Trade Moderate—Hogs Steady—Hog Run Lighter.

The market for hog products the past week has been moderately active and barely steady, prices moving irregularly over narrow limits and on the whole showing a barely steady undertone. Hedging pressure from packers, with indications of continued increasing lard stocks, served to bring more or less pressure on the market and offset some letup in the hog run and the strength in feed grains. Commission houses were scattered, buyers and profit taking was in evidence on the breaks, but the market had difficulty in maintaining small rallies, as speculative buying power did not follow the upturn and cash trade was not sufficient to bring about any material buying as a whole. Sentiment, however, was mixed.

The hog level held fairly steady, and appeared to be influenced by the prevailing corn prices and the corn crop outlook more than did lard futures. This probably reflected, to some extent, the contentions of many that hogs will move upward should the corn price continue to hold well above the dollar mark as at present. Some of the buying of the distant futures was based upon expectations of a further letup in the hog run to market, and on the belief that corn would eventually result in higher prices for hog products in general.

Corn Prospects Not Good.

The importance of the corn crop situation cannot be overemphasized as an ultimate price making factor in hog products. Although the Government report showed some improvement in the crop over the previous month, an early frost would be more or less of a calamity and enhance the belief, existing in some quarters, that the ultimate outturn might prove as small as 2,000,000,000 bu.

The outward movement of products for export was quite moderate, and very little was heard of foreign demand at the seaboard. Expectations are entertained in some directions that a better demand will appear as the winter approaches. The following table shows the exports for the week ended August 13th:

	Pork, Brls.	Lard, Lbs.	Meats, Lbs.
Liverpool	980,000	3,101,000
London	580,000	765,000
Glasgow	35,000	707,000
Bristol	103,000	155,000
Other English ports.....	...	1,034,000	1,467,000
Antwerp	137,000	12,000
Germany	3,064,000	...
Holland	654,000	28,000
Other Con. ports.....	...	962,000	113,000
Elsewhere	210	1,083,000	49,000
Total	210	8,705,000	6,397,000

Storage Stocks Larger.

The Government report on cold storage holdings showed a stock of lard at the beginning of August of 179,029,000 lbs., compared with 153,572,000 lbs. a year ago, and a five year August 1 average of 147,166,000 lbs. Production of lard during the month of July totaled 130,992,000 lbs., against 133,702,000 lbs. in July last year, and a five year average of 143,247,000 lbs.

The Chicago, mid-month stock statement showed 103,052,226 lbs. of lard,

against 96,216,179 lbs. at the beginning of the month, an increase of nearly 7,000,000 lbs. for the two weeks, the stock comparing with 71,052,349 lbs. in mid-August last year.

The Government report showed the stock of pickled pork at the beginning of the month of August totaled 188,808,000 lbs. of fully cured, and 251,945,000 lbs. in process of cure, compared with 129,070,000 lbs. fully cured and 211,617,000 lbs. in process of cure on August 1 last year.

Stocks of dry sale pork totaled 97,225,000 lbs. fully cured and 7,625,000 lbs. in process of cure, compared with 11,179,000 lbs. fully cured and 11,360,000 lbs. in process of cure on August 1 last year.

Stocks of frozen pork on August 1 totaled 214,428,000 lbs., against 133,104,000 lbs. last year; frozen beef, 18,515,000 lbs., against 23,509,000 lbs. last year; frozen lamb and mutton, 1,161,000 lbs., against 1,813,000 lbs. last year; cured beef, 9,552,000 lbs. fully cured and 7,625,000 lbs. in process of cure, compared with 11,179,000 lbs. fully cured and 11,360,000 lbs. in process of cure a year ago.

The total meat stocks on August 1, were 944,459,000 lbs., against 747,587,000 lbs. in 1926 and a five year average of 848,058,000 lbs.

PORK—The market was steady but quiet in the East, with mess quoted at \$31; family, \$35@38; fat backs, \$22@29. At Chicago, mess was quotable at \$28.

LARD—Domestic demand was fair, but foreign demand for lard quiet and the market was about steady. At New York, prime western was quoted at \$12.75@12.85; middle western, \$12.50@12.60; City,

12½@12¾c; refined Continent, 13¼c; South American, 14¼c; Brazil kegs, 15¼c; compound, car lots, 11¾c; less than cars, 12c.

At Chicago regular lard in round lots was quoted at 15c under September; loose lard, 1.10 under September; leaf lard, 1.47½ under September.

BEEF—The market was firm with a fair demand. At New York mess was quoted at \$18@19; packet, \$16@18; family, \$20@22; extra India mess, \$33@35; No. 1 Canned corned beef, \$2.50; No. 2, \$4.25; 6 lbs., \$12.75; pickled tongues, \$50@60, nominal.

SEE PAGE 41 FOR LATER MARKETS.

EUROPEAN PROVISION CABLES.

The market at Hamburg shows little alteration says J. E. Wrenn, American Trade Commissioner, Hamburg, Germany, in his weekly cable to the U. S. Department of Commerce. Receipts of lard for the week were 830 metric tons.

Arrivals of hogs at 20 of Germany's most important markets were 84,000, at a top Berlin price of 14.71c a pound, compared with 65,000, at 19.03c a pound for the same week last year.

The Rotterdam market shows an improving demand and lower prices.

The market at Liverpool was slow.

The total of pigs bought in Ireland for bacon curing was 20,000 for the week.

The estimated slaughter of Danish hogs for the week ending Aug. 12, 1927, was 83,000.

HAMBURG.

	Stock.	Demand.	Prices cents per lb.
Refined lard.....Med.	Med.		@13.61
Fat backs.....Lt.	Poor		13.16@14.37
Frozen pork livers...Lt.	Poor		@ 5.90
Extra oleo oil.....Lt.	Poor		@14.30
Extra oleo stock...Lt.	Poor		@13.16
Prime steam lard (tierces).....Med.	Med.		@13.61

ROTTERDAM.

	Stock.	Demand.	Prices cents per lb.
Extra neutral lard..Hvy.	*		@14.38
Refined lard.....Med.	Poor		13.29@13.47
Extra oleo oil.....Lt.	Med.		@14.38
Prime oleo oil.....Med.	Poor		12.38@12.92
Extra oleo stock...Lt.	Med.		@13.01
Extra premier jus..Hvy.	Good		@ 5.19
Prime premier jus..Hvy.	Med.		*

LIVERPOOL.

	Stock.	Demand.	Prices cents per lb.
Hams, AC, light....Med.	Med.		16.93@18.45
Hams, AC, heavy....Med.	Med.		16.93@18.45
Hams, long cut....Med.	Poor		17.79@19.10
Cumberland, light..Med.	Med.		16.06@16.40
Cumberland, heavy..Med.	Med.		16.06@16.40
American Wiltshires..*	Med.		Nom.
Square shoulders...Lt.	Med.		15.84@16.28
Picnics.....Lt.	Poor		13.02@14.76
Clear bellies.....Med.	Med.		17.30@18.44
Refined lard boxes..Hvy.	Med.		@13.67

*Not quoted.

BRITISH PROVISION STOCKS.

Stocks of provisions on hand at Liverpool on Aug. 1, 1927, with comparisons for last month and last year, as estimated by the Liverpool Provision Trade Association, are as follows:

	July 31, 1927.	June 30, 1927.	July 31, 1926.
Bacon	36,059 Cwts.	36,952 Cwts.	6,396 Bxs.
Hams	23,282 Cwts.	22,058 Cwts.	783 Bxs.
Shoulders	1,065 Cwts.	1,321 Cwts.	373 Bxs.
Lard (P. S. W.)	679 Tons.	354 Tons.	635 Tons.
Lard (refined)	3,229 Tons.	2,800 Tons.	2,875 Tons.

Imports into Liverpool for the month of July:

	Bacon.	Hams.	Lard.
Bacon (including shoulders), Cwts.....	71,553		
Hams, Cwts.	54,021		
Lard, tons	3,432		

The approximate weekly consumption ex Liverpool stocks is given below:

	Bacon.	Hams.	Lard.
July, '27, Cwts.	16,410	11,922	667
June, '27, Cwts.	11,763	11,312	674
July, '26, Bxs.	3,307	3,033	558

Storage Stocks Increase

Large increase during July in stocks of frozen pork and lard are shown in the report of provisions in cold storage in the country as a whole, which have just been issued by the Bureau of Agricultural Economics.

S. P. stocks declined some 10,000,000 lbs. during the month, but D. S. stocks remained practically the same as those on hand July 1st.

The frozen pork stocks are 66,000,000 lbs. during the month, but D. S. age on August 1, while stocks of S. P. meats are about 31,000,000 lbs. heavier.

The supply of D. S. meat on hand is practically equivalent to that of the five-year average.

Stocks of frozen beef have declined considerably during the month and are well under the five-year average.

Stocks of provisions in storage in the United States in August 1, 1927, with comparisons, are announced by the U. S. Bureau of Agricultural Economics as follows:

	Aug. 1, '27. lbs.	July 1, '27. lbs.	5-yr. avg. Aug. 1, '27. lbs.
Beef, frozen	18,515,000	23,261,000	26,351,000
Cured	9,552,000	11,238,000	11,036,000
In cure	7,625,000	9,257,000	10,305,000
Pork, frozen	214,428,000	220,847,000	148,399,000
D. S. cured.....	97,225,000	84,335,000	96,307,000
D. S. in cure.....	88,738,000	88,901,000	91,182,000
S. P. cured.....	188,808,000	198,012,000	153,352,000
S. P. in cure.....	251,944,000	252,160,000	245,241,000
Lamb and mutton, frozen	1,161,000	1,360,000	2,298,000
Misc. meats	66,465,000	63,768,000	63,589,000
Lard	179,029,000	147,518,000	147,166,000

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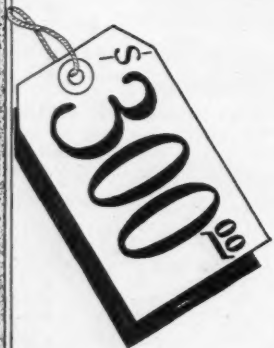
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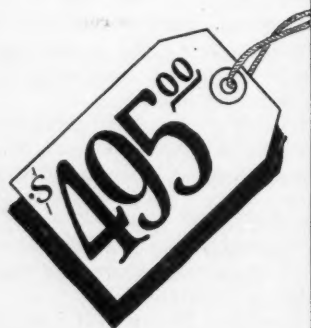
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MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Aug. 13, 1927, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef	352	
Canada—Calf carcasses	1,220	
Canada—Lamb carcasses	15	
Canada—Calf livers	1,752 lbs.	
Canada—Beef cuts	3,523 lbs.	
Paraguay—Beef cuts	9,900 lbs.	
Argentina—Smoked beef	8,150 lbs.	
Ireland—Bacon	1,617 lbs.	
Ireland—Smoked hams	406 lbs.	
Holland—Smoked hams	1,331 lbs.	
Italy—Sausage	251 lbs.	
Germany—Sausage	9,432 lbs.	
Germany—Smoked hams	3,074 lbs.	
Germany—Cooked hams	474 lbs.	

CANADIAN MEAT EXPORTS.

Exports of meat and lard from Canada during June, 1927, with comparisons, are reported by the U. S. Department of Commerce as follows:

	June, 1927, lbs.	June, 1926, lbs.
Beef, fresh	2,338,100	1,017,100
Shoulders and sides, bacon and hams	7,677,400	7,630,800
Pork pickled	160,700	167,600
Other meats, n. o. p.	607,800	854,800
Mutton and lamb, fresh	22,300	23,300
Pork, fresh	408,000	561,700
Canned meats, n. o. p.	21,118	6,569
Pork, dry salted	729,400	298,500
Beef, pickled	472,600	39,400
Lard	607,800	154,300
Lard compound	296,300	40,600

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TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The market for tallow the past week showed little or no change from conditions that have prevailed for many weeks past, with the buyer absorbing supplies moderately on a basis of 7½¢ f.o.b. Sellers were letting go in a small way, with the buyer not very anxious for supplies, and the seller not inclined to press the market. These conditions made for a very steady undertone, and a condition that kept the trade guessing. Surrounding markets were steady to strong, but did not appear to influence tallow in the least.

At New York, special was quoted at 7½¢; extra, 7½¢; edible at 8¢. At Chicago, the market ruled quiet but firm on tallow, with sellers holding rather firmly, while buyers were looking on. At Chicago edible was quoted at 8½¢@8½¢; fancy, 8¢; prime packer, 7½¢; No. 1, 7½¢; No. 2, 6½¢@6½¢.

At London, there was no tallow auction this week. At Liverpool, Australian tallow showed little or no change during the week, with fine quoted at 35s 9d, and good mixed at 34s 1½d.

STEARINE—A moderate trade and a barely steady tone was the feature in this market in the East, with buyers inclined to hold off. Sellers were offering in a fair way but not pressing the market. At New York, oleo was quoted at 10½¢. At Chicago, stearine was quiet but very steadily held, with oleo quoted at 10½¢.

OLEO OIL—The market was quiet both as to domestic trade and for export, but the undertone was easier, with prime quoted at New York at 13½¢; medium, 12½¢; lower grades, 10½¢@11½¢, according to quality. At Chicago, extra oleo oil was quiet at 12½¢.

SEE PAGE 41 FOR LATER MARKETS.

LARD OIL—Buying interest in this market was limited to immediate requirements and in small lots, but prices were steady with edible, New York, quoted at 15½¢; extra winter, 12½¢; extra, 11½¢; extra No. 1, 11½¢; No. 1, 10½¢; No. 2, 10½¢@10½¢.

NEATSFOT OIL—A little better inquiry was reported in this market, but demand continued on a hand to mouth basis, with pure New York quoted at 14½¢; extra, 11½¢; No. 1, 10½¢; cold test, 17½¢.

GREASES—The situation in greases the past week showed no material change, with little or no improvement in demand from consumers. Sellers continue to hold rather steadily. On the whole, trade was routine and the market rather featureless. Steadiness in tallow and firmness in other competing directions failed to induce absorption, but made for firmness on the part of sellers.

At New York, yellow and choice house was quoted at 6½¢@6½¢; A white, 7½¢; B white, 7½¢; choice white, 8½¢.

At Chicago, greases were quiet but firm, with sellers rather strong in their views. Buyers were not showing any particular anxiety. At Chicago, brown was quoted at 6½¢; yellow, 6½¢@7¢; B white, 7½¢; A white, 7½¢; choice white, 7½¢.

EASTERN FERTILIZER MARKET.

(Special Report to The National Provisioner.)

New York, Aug. 17, 1927.—Offerings of tankage, both ground and unground are rather limited. The last sale of ground

was at \$4.50 & 10¢ f.o.b. New York, and one sale of unground was made at \$4.15 & 10¢ f.o.b. a nearby shipping point. This lot, however, was suitable for feeding.

Ground dried blood is held at \$4.50, which is a little above buyer's views, at least for prompt shipment. South American sold at \$4.60 c.i.f. at Atlantic port and this is today's asking price.

Quite a few resale lots of unground cracklings, Eastern productions, are being offered in this market and it looks as though some one had overbought, or is looking for a lower market later on.

Sulphate of ammonia is higher in price than when the new prices were put out some time ago. Heavy bookings were made at that time, which has put the producers in an easy position.

The demand for nitrate of soda has been fair, and prices are holding quite firm.

PORK PRODUCTS EXPORTS.

Exports of pork products from the principal ports of the United States during the week ending August 13, 1927, with comparisons, are reported by the U. S. Department of Commerce, as follows:

	Jan. 1, 1927.	Week ending— Aug. 13, 1927.	Aug. 14, 1927.	Aug. 6, 1927.	Aug. 13, 1927.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
HAMS & SHOULDERS, INCLUDING WILTSHIRES.					
Total	1,001	1,721	1,580	75,476	226
To Belgium	900	1,027	1,425	65,063	5
United Kingdom	392
Other Europe	3,978
Cuba	20	77	24	5,789
Other countries	72	17	132

BACON, INCLUDING CUMBERLAND.					
Total	1,580	2,750	2,038	71,871	56
To Germany	33	56	5,278
United Kingdom	1,314	2,330	1,421	40,131
Other Europe	163	382	454	10,656
Cuba	11,574
Other countries	103	5	107	4,232

LARD.					
Total	8,480	9,824	7,689	422,627
To Germany	2,389	3,288	2,280	118,603
Netherlands	655	505	399	27,809
United Kingdom	2,823	3,457	2,003	142,253
Other Europe	835	434	799	30,820
Cuba	931	1,236	1,116	49,216
Other countries	547	904	492	53,766

PICKLED PORK.					
Total	487	272	375	16,559
To U. Kingdom	82	29	72	2,919
Other Europe	86	14	481
Canada	364	131	194	4,148
Other countries	41	26	95	9,011

TOTAL EXPORTS BY PORTS.

WEEK ENDING AUG. 13, 1927.

	Hams and shoulders, Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	1,001	1,580	487
Boston	5	16
Detroit	732	656	763
Port Huron	293	311	928
Key West	26	702
New Orleans	35	8	964
New York	605	5,029
Philadelphia	94

DESTINATION OF EXPORTS.

	Hams and shoulders, Bacon, M lbs.	Lard, M lbs.
Exported to:		
United Kingdom (total)	900	1,314
Liverpool	416	841
London	79
Manchester	28
Glasgow	228
Other United Kingdom	265	439
Exported to:		
Germany (total)	2,389	2,333
Hamburg	56
Other Germany

Packinghouse By-Products

Chicago, August 18, 1927.

Blood.

The market is strong and offerings are not plentiful.

Unit Ammonia.

Ground and unground.....\$4.75@5.00

Digester Hog Tankage Materials.

The market is very strong on tankage suitable for feed. Bulk of high grade material is holding firm.

Unit Ammonia.

Ground, 11½ to 12% ammonia.....@5.35
Ground, 6 to 10% ammonia.....4.75@5.00
Unground, 11 to 13% ammonia.....5.20@5.25
Unground, 6 to 10% ammonia.....@4.75
Liquid stick, 7 to 11% ammonia.....@3.75

Fertilizer Materials.

Offerings are extremely scarce. The market is strong on all ammoniates.

Unit Ammonia.

High grade, ground, 10-11% ammonia.....@3.50
Lower grade, ground & ungrd. 6-9% am.. 2.80@2.90
Hoof meal.....2.75@3.10

Bone Meals.

A good demand features the bone meals market, with supplies short.

Per Ton.

Raw bone meal.....\$32.00@55.00
Steam, ground.....30.00@45.00
Steam, unground.....26.00@34.00

Cracklings.

Offerings and business unchanged and quiet.

Per Ton.

Hd. prod. & exp. ungrd., per unit protein.\$ 1.20@ 1.40
Soft pressed pork, ac. grease and quality.85.00@90.00
Soft pressed beef, ac. grease and quality.50.00@55.00

Horns, Bones and Hoofs.

This market remains quiet, as it has been for the past few weeks.

Per Ton.

Horns.....\$50.00@175.00
Round shin bones.....45.00@ 50.00
Flat shin bones.....42.00@ 45.00
Thigh, blade and buttock bones.....40.00@ 45.00
Cattle hoofs.....33.00@ 35.00
(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Gelatine and Glue Stocks.

A brisk demand continues for cattle jaws, skulls and knuckles.

Per Ton.

Kip and calf stock.....\$32.00@42.00
Rejected manufacturing bones.....45.00@47.50
Horn piths.....39.00@41.00
Cattle jaws, skulls and knuckles.....39.00@40.00
Sinews, pizzles and hide trimmings.....27.00@29.00

Animal Hair.

This market continues very quiet, as it has been for the past several weeks, with little interest being shown. There is a good demand for switches.

Per Pound.

Coil and field dried.....2 @3¢
Processed grey.....4 @1½¢
Black dyed.....5 @8¢
Cattle switches, each*.....4 @5¢
*According to count.

Pig Skins.

Market for strips, scrap and trimmings dull. Demand for No. 1 strips is good.

Per Pound.

Tanner grades.....7 @7½¢
Edible grades, unsorted.....@4½¢

THE KENTUCKY CHEMICAL MFG. CO., Inc.
COVINGTON, KY. Opposite Cincinnati, Ohio
Buyers of Beef and Pork Cracklings
Both Soft and Hard Pressed

COTTON OIL SITUATION.

An analysis of the cotton oil situation for the months of August, 1926, to July, 1927, with comparisons, based on Federal census reports, has been prepared by Aspegren & Co. It is as follows:

MOVEMENT OF COTTONSEED AT CRUDE MILLS.

	Tons Received—	1926-27.	1925-26.
On hand beginning of season..	23,249	32,278	
August	117,748	269,252	
September	975,028	1,079,416	
October	1,508,357	1,303,412	
November	1,222,483	910,581	
December	834,925	849,396	
January	608,190	472,790	
February	486,190	308,028	
March	356,927	183,225	
April	84,597	63,319	
May	61,392	45,294	
June	55,502	51,157	
July	53,945	22,512	

Total 6,397,943 5,590,626

	Tons Crushed—	1926-27.	1925-26.
August	70,330	112,936	
September	467,708	488,578	
October	938,476	809,961	
November	980,648	815,838	
December	852,726	768,408	
January	1,020,646	790,670	
February	691,327	682,141	
March	611,627	516,596	
April	346,902	314,967	
May	198,354	141,169	
June	127,516	67,450	
July	65,841	39,620	

Total 6,301,911 5,558,243

	On hand end of month.	1926-27.	1925-26.
August	70,667	188,592	
September	577,981	779,430	
October	1,146,792	1,272,981	
November	1,387,387	1,307,395	
December	1,291,812	1,416,473	
January	1,020,646	1,086,364	
February	818,528	744,246	
March	562,882	410,875	
April	310,577	152,525	
May	173,435	96,650	
June	101,391	40,357	
July	88,895	23,249	

Estimated seed receipts at crude mills. 6,374,094 5,558,350

On hand beginning of season.. 23,249 32,278

Total 6,397,943 5,590,626*

Of which is so far crushed.. 6,301,911 5,558,243*

Destroyed at mills. 7,137 9,134*

Seed on hand. 88,895 23,249*

Seed still to be received. 47,241 22,512*

88,895 tons seed on hand at 300 lbs. crude oil per ton is equivalent to 26,668,500 lbs. crude oil, which at 10 per cent refining loss, equals 24,001,650 lbs. refined oil, or 60,004 barrels.

MOVEMENT OF CRUDE OIL AT CRUDE MILLS.

	Pounds produced—	1926-27.	1925-26.
On hand beginning of season..	1,776,175	2,600,818	
August	19,641,020	33,781,221	
September	136,470,288	141,974,170	
October	254,223,559	234,555,616	
November	298,197,000	235,292,040	
December	275,127,072	224,980,201	
January	256,029,910	226,231,361	
February	204,058,196	191,818,018	
March	186,354,033	152,475,355	
April	106,148,244	97,812,822	
May	63,654,794	45,561,525	
June	37,894,287	20,973,106	
July	22,062,765	12,069,280	

Total 1,888,612,343 1,619,675,539

Shipments—

	1926-27.	1925-26.
August	14,708,939	27,000,996
September	111,674,872	121,948,607
October	253,011,651	215,508,584
November	272,303,811	228,465,046
December	255,526,133	216,959,965
January	247,292,036	219,300,148
February	223,617,257	204,483,721
March	183,116,236	160,546,173
April	121,694,817	114,896,635
May	104,058,801	90,157,106
June	69,133,961	25,358,780
July	27,626,652	14,368,581

Total 1,883,765,166 1,617,869,394

On hand end of month.

	1926-27.	1925-26.
August	6,708,256	9,441,041
September	31,503,672	29,466,604
October	62,720,580	48,515,636
November	66,613,692	55,300,836
December	106,214,708	63,420,852
January	114,952,582	70,352,065
February	95,393,521	57,681,362
March	98,631,318	40,610,544
April	82,084,745	23,026,731
May	41,680,735	8,431,150
June	10,411,069	4,045,476
July	4,847,177	1,770,175

CRUSH PER TON.

During August, 70,330 tons seed produced 19,641,020 lbs. crude oil, equivalent to 279.3 lbs. per ton, or 13.9 per cent compared with 14.9 per cent last year.

During September, 467,708 tons seed produced 136,470,288 lbs. crude oil, equivalent to 291.8 lbs. per ton, or 14.6 per cent compared with 14.5 per cent last year.

During October, 938,476 tons seed produced 234,555,616 lbs. crude oil, equivalent to 302.9 lbs. per ton, or 15.1 per cent compared with 14.5 per cent last year.

During November, 980,648 tons seed produced 298,197,000 lbs. crude oil, equivalent to 302.0 lbs. per ton, or 15.1 per cent compared with 14.4 per cent last year.

During December, 852,726 tons seed produced 275,127,072 lbs. crude oil, equivalent to 295.0 lbs. per ton, or 14.7 per cent compared with 14.1 per cent last year.

During January, 1,020,646 tons seed produced 256,029,910 lbs. crude oil, equivalent to 294.1 lbs. per ton, or 14.7 per cent, compared with 14.3 per cent last year.

During February, 691,327 tons seed produced 204,058,196 lbs. crude oil, equivalent to 295.2 lbs. per ton, or 14.8 per cent compared with 14.5 per cent last year.

During March, 611,627 tons seed produced 186,354,033 lbs. crude oil, equivalent to 304.7 lbs. per ton, or 15.2 per cent compared with 14.8 per cent last year.

During April, 346,902 tons seed produced 105,148,244 lbs. crude oil, equivalent to 303.1 lbs. per ton, or 15.2 per cent compared with 15.4 per cent last year.

During May, 198,354 tons seed produced 63,654,794 lbs. crude oil, equivalent to 320.9 lbs. per ton, or 16 per cent, compared with 16.1 per cent last year.

During June, 127,516 tons seed produced 37,894,287 lbs. crude oil, equivalent to 296.9 lbs. per ton, or 14.8 per cent, compared with 15.5 per cent last year.

During July, 65,841 tons seed produced 22,062,765 lbs. crude oil, equivalent to 335.1 lbs. per ton, or 16.7 per cent, compared with 15.3 per cent last year.

Total, 6,301,911 tons seed produced 1,886,836,168 lbs. crude oil, equivalent to 299.4 lbs. per ton, or 15.0 per cent, compared with 14.5 per cent last year.

REFINED OIL.

	Pounds produced—	1926-27.	1925-26.
On hand beginning of season..	145,070,884	173,549,345	
August	17,784,811	19,572,763	
September	75,404,024	103,682,067	
October	213,254,801	167,343,842	
November	237,599,474	185,449,704	
December	229,142,395	183,768,372	
January	206,749,118	180,057,672	
February	206,692,122	162,852,435	
March	170,683,836	156,462,653	
April	111,114,621	92,414,947	
May	90,948,918	62,584,024	
June	71,240,866	34,459,538	
July	32,152,417	16,779,978	

Total 1,802,512,557 1,536,737,690

Delivered consumers—

	1926-27.	1925-26.
August	74,043,717	100,145,600
September	100,248,092	139,349,961
October	145,244,016	148,486,609
November	137,194,556	151,961,911
December	129,782,016	126,523,587
January	140,660,610	144,539,417
February	138,477,261	104,597,751
March	128,811,983	115,581,129
April	82,314,004	99,204,141
May	114,698,607	97,925,310
June	117,826,099	101,658,027
July	114,981,335	63,113,393

Total 1,424,282,296 1,391,086,906

On hand end of month.

	1926-27.	1925-26.
August	89,411,678	92,978,508
September	64,567,810	57,308,614
October	132,578,395	78,165,847
November	229,983,513	111,653,640
December	332,343,692	168,898,455
January	397,432,200	204,397,010
February	460,721,631	260,451,744
March	502,593,484	301,333,268
April	531,394,101	294,544,074
May	507,644,432	259,202,788
June	461,059,179	192,004,296
July	378,230,261	145,670,884

AVERAGE REFINING LOSS.

During August, 20,364,084 lbs. crude oil yielded 17,784,511 lbs. refined oil, 7.39 per cent loss compared with 7.09 per cent loss last year.

During September, 82,301,543 lbs. crude oil yielded 75,404,024 lbs. refined oil, 8.38 per cent loss compared with 7.21 per cent loss last year.

During October, 231,905,163 lbs. crude oil yielded 213,254,801 lbs. refined oil, 7.39 per cent loss compared with 7.04 per cent loss last year.

During November, 257,747,975 lbs. crude oil yielded 237,599,474 lbs. refined oil, 7.82 per cent loss compared with 8.59 per cent loss last year.

During December, 251,619,585 lbs. crude oil yielded 229,142,395 lbs. refined oil, 8.93 per cent loss compared with 12.12 per cent loss last year.

During January, 272,282,517 lbs. crude oil yielded 205,749,118 lbs. refined oil, 9.47 per cent loss, compared with 13.97 per cent loss last year.

During February, 223,052,002 lbs. crude oil yielded 201,768,692 lbs. refined oil, 9.54 per cent loss, compared with 17.02 per cent loss last year.

During March, 188,843,379 lbs. crude oil yielded 170,683,836 lbs. refined oil, 9.61 per cent loss compared with 18.14 per cent loss last year.

During April, 128,278,805 lbs. crude oil yielded 111,114,621 lbs. refined oil, 12.01 per cent loss compared with 22.05 per cent loss last year.

During May, 102,650,218 lbs. crude oil yielded 90,948,918 lbs. refined oil, 11.40 per cent loss, compared with 15.54 per cent loss last year.

During June, 77,327,038 lbs. crude oil yielded 71,240,866 lbs. refined oil, 7.87 per cent loss, compared with 19.94 per cent loss last year.

During July, 36,529,714 lbs. crude oil yielded 32,152,417 lbs. refined oil, 11.50 per cent loss, compared with 17.45 per cent loss last year.

Total, 1,825,102,083 lbs. crude oil yielded 1,656,841,673 lbs. refined oil, 9.22 per cent loss, compared with 13.59 per cent loss last year.

SHIPMENTS OF REFINED OIL.

	Export pounds—	1926-27.	1925-26.
August	169,070	2,816,782	
September	246,063	2,585,240	
October	1,335,903	2,961,433	
November	1,859,872	3,070,977	
December	3,737,539	3,228,468	
January	3,033,090	2,143,964	
February	2,615,789	1,713,576	
March	1,838,958	824,418	
April	1,554,904	686,836	
May	1,441,269	327,059	
June	1,292,645	329,969	
July	Not available	334,850	

Total Not available 21,053,598

Domestic pounds—

	1926-27.	1925-26.
August	73,874,647	97,328,819
September	100,001,399	136,754,721
October	143,959,013	148,505,176
November	135,534,884	148,890,834
December	126,444,477	123,295,089
January	137,627,520	142,396,433
February	135,861,472	102,884,175
March	126,973,025	114,756,711
April	80,759,940	96,517,305
May	113,253,254	97,596,254
June	116,533,454	101,328,058
July	Not available	62,778,534

Total Not available 1,370,033,208

REFINED OIL—Summary in barrels of 400 pounds.

	Produced	1926-27.	1925-26.
Old crop stock..	364,177	483,873	
August	44,461	48,932	
September	188,510	259,206	
October	533,137	418,890	
November	585,909	463,824	
December	572,856	459,421	
January	514,373	450,065	
February	504,416	401,631	
March	426,710	391,157	
April	277,786	231,037	
May	227,373	156,460	
June	178,149	86,149	
July	80,381	41,949	

Total 4,506,281 3,841,893

Consumed

	1926-27.	1925-26.
August	185,109	250,384
September	250,620	348,375
October	363,110	366,216
November	342,998	379,905
December	324,485	316,309
January	351,652	361,349
February	346,193	261,484
March	322,050	288,953
April	205,785	248,010
May	266,747	244,813
June	294,565	254,145
July	287,453	157,783

Total 3,590,705 3,477,716

On hand

	1926-27.	1925-26.
August	223,529	232,441
September	161,419	143,271
October	331,446	195,415
November	582,458	270,134
December	830,859	422,246
January	993,581	510,992
February	1,151,804	651,194
March	1,296,484	733,383
April	1,328,485	736,380
May	1,269,111	648,007
June	1,152,648	480,077
	4,545,177	2,480,177

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association

Market Active—Undertone Firm—Cotton Reports Unfavorable—Carryover About as Expected—Cash Trade Slow—Crude Firm.

A good trade and a rather firm market featured cotton oil the past week, and although prices did not hold all of the upturn of the previous week, the undertone was rather firm. Long liquidation in the nearby deliveries continued in volume, enabling refiners to get in their hedges or transfer them to later deliveries. There was considerable September switching to December at 40 points, or a reasonable differential and, in fact, about the refiners' cost.

Strength in cotton and unfavorable cotton crop news led to considerable buying and covering at times, but cash demand was quiet, with the consumer not following upturns. This served to bring about some realizing on bulges, while moderate hedging pressure also tended to check the advances in the later months.

Crude Market Holding Steady.

It was estimated that the open interest in September still amounted to from 50,000 to 75,000 bbls., but it was expected that this interest would be cut down materially before the first delivery day.

The crude markets held very steadily at the 8½¢ level, or slightly better, with little or no pressure of new crop crude on the market. Demand in evidence at that price for nearby as well as future shipment. The crude situation is rather peculiar, and one where continued strength would not be very surprising.

While the carryover of old oil is large, it is unevenly distributed among compounders and distributors, with the result that those not having sufficient oil for their trade for the next few months are finding themselves in a position where they must pay prevailing crude prices for what little oil can be secured.

July Consumption Smaller.

The consumption during July, while not up to expectation, was quite liberal at 287,000 bbls., against 295,000 bbls. the previous month and 398,000 bbls. in July last year. The visible supply, or carryover, into the new season totaled 1,072,000 bbls. or just about what the trade had been figuring on. The carryover however, was nearly three times as large as last year.

Such a carryover would have a material

depressing effect under ordinary conditions, as it would supply several months' fair consumption. However, the cotton crop outlook is such that the carryover had been discounted for so long that the figures were minimized considerably. The cotton crop, based on the last Government estimate together with damage believed to have been made by weevils since the report was compiled, and unfavorable weather, will, it is felt, result in an outturn that will make for 1,000,000 bbls. or more less oil than was produced during the past season. The total available supplies of oil for this season will not be very much greater than was the case last season.

The progress of the cotton crop will be a very important factor until picking time,

and reports indicate that the weevil situation is such that it will be more of a factor in the market than for the past two or three seasons.

Carryover Distribution Uneven.

In some quarters, it is contended, half or more of the carryover is held by one important factor. Part of the balance is held by a strong refining interest, and the remainder is scattered amongst the various refiners and compounders. This uneven distribution of the carryover makes for a condition where there is no material pressure of actual oil on the market, and taken in connection with the cotton crop outlook and the unfavorable corn crop situation, would indicate that the advantages, for the time being at least, were on the constructive side of the oil market, and that any further mishaps to King Cotton and Corn could easily result in much higher levels than those now prevailing.

At the same time the season of the year is rapidly approaching when refiners are not inclined to climb for crude and new seed. Again this is evident that the price-making possibilities the early months of the new season rest in the hands of the South. It is also evident that orderly marketing will make for a seed and oil that should prove satisfactory to the producer.

Lard Stocks Higher.

Lard production during July was 130,992,000 lbs. against 133,702,000 lbs. last year. Stocks in warehouses at the beginning of the month were 179,029,000 lbs. against 153,572,000 lbs. last year. The mid-month stock statement at Chicago totaled 103,052,226 lbs. against 96,216,179 lbs. at the beginning of the month, compared with 71,052,349 lbs. the same time last year.

COTTONSEED OIL—Market transactions:

Friday, August 12, 1927.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot				950 a
Aug.	400	965	965	965 a	980
Sept.	2100	980	975	980 a
Oct.	1800	997	990	994 a	996
Nov.	1700	1011	1006	1008 a	1012
Dec.	1300	1020	1013	1016 a	1018
Jan.	800	1027	1020	1023 a	1026
Feb.				1025 a	1035
Mar.	1800	1048	1041	1045 a

Total Sales, including switches, 9,900 bbls. P. Crude S. E. 8½@¾.

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Aug. 18, 1927.—The New Orleans market has moved within narrow range this week, with orderly liquidation.

Septembers were bought back by refiners and sold to compound consumers. Also, some September was transferred to December-January and March. Many traders in these three months willingly add to their longs on all reactions. Good grades may be scarce on account of rains in which case bleachable will sell at a premium. The differential between refined and crude is increasing, due to new settlement terms on crude oil. Crude is dull at 8½¢ bid all directions.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Aug. 18, 1927.—Prime cotton seed delivered at Dallas, \$34.00; prime cude cotton seed oil, f.o.b. Dallas, 8½¢; 43 per cent cake and meal, \$35.00; hulls, \$4.00; linters, 2½¢@5¢. There has been favorable cotton weather the past week and conditions are improving. Markets are steady.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Aug. 18, 1927.—Crude cottonseed oil firm, with 8½¢ bid in the Valley; very light trading. Other commodities nominal and unchanged from last week.

ASPEGREN & CO., Inc.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

REFINED COTTON SEED OIL CRUDE

ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

WHY are so many packers and edible oil refiners turning to

NUCHAR?

Because it refines and purifies lard, oils and fats to the highest standard of quality. Because it produces a better, sweeter, whiter and brighter lard with MUCH SUPERIOR KEEPING QUALITY at a purely nominal cost.

MR. PACKER—Do away with your dry salt and sweet pickle lard problem forever by using NUCHAR. It absorbs all of that off red color and that strong flavor and odor—not a trace of curing ingredients left.

Write or phone and let us tell you how

INDUSTRIAL CHEMICAL COMPANY

200 Fifth Ave., New York City
Phone Gramercy 3242

Manufacturers

400 N. Michigan Ave., Chicago
Phone Whitehall 7336

Saturday, August 13, 1927.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			955 a	
Aug.			950 a	985
Sept.	3800	975 971	973 a	972
Oct.	800	995 986	986 a	
Nov.			1000 a	1008
Dec.	400	1017 1008	1008 a	
Jan.	300	1026 1017	1012 a	1016
Feb.			1014 a	1025
Mar.	400	1043 1030	1030 a	1032

Total Sales, including switches, 5,700
bbbs. P. Crude S. E. 8½ Bid.

Monday, August 15, 1927.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			965 a	995
Aug.	100	975 975	965 a	975
Sept.	3000	997 974	975 a	
Oct.	400	992 990	992 a	
Nov.			1002 a	1010
Dec.	600	1015 1010	1008 a	1011
Jan.	500	1020 1015	1015 a	1016
Feb.	100	1026 1026	1020 a	1028
Mar.	2200	1039 1035	1035 a	1037

Total Sales, including switches, 6,900
bbbs. P. Crude S. E. 8½ Bid.

Tuesday, August 16, 1927.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			970 a	1000
Aug.	100	970 970	970 a	990
Sept.	5700	998 982	987 a	
Oct.	1200	1015 1001	1005 a	

Nov.	300	1020	1018	1019 a	1020
Dec.	3500	1032	1025	1026 a	1027
Jan.	2200	1040	1030	1030 a	1032
Feb.	700	1045	1045	1035 a	1045
Mar.	4300	1055	1047	1050 a	

Total Sales, including switches, 17,400
bbbs. P. Crude S. E. Unquoted.

Wednesday, August 17, 1927.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			975 a	
Aug.			975 a	
Sept.	3800	989 987	988 a	990
Oct.	2500	1015 1004	1009 a	1012
Nov.	100	1020 1020	1015 a	1030
Dec.	6000	1036 1024	1029 a	1030
Jan.	1300	1035 1030	1035 a	
Feb.			1040 a	1045
Mar.	4400	1053 1048	1052 a	1053

Total Sales, including switches, 18,100
bbbs. P. Crude S. E. 8½ Bid.

Thursday, August 18, 1927.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			975 a	1000
Aug.			975 a	1000
Sept.	995	988	991 a	
Oct.	1015	1010	1012 a	
Nov.	1025	1025	1025 a	
Dec.	1033	1027	1029 a	
Jan.	1036	1035	1032 a	1035
Feb.			1035 a	1050
Mar.	1059	1053	1054 a	1055
Mar.	1059	1053	1954 a	1055

SEE PAGE 41 FOR LATER MARKETS.

COCONUT OIL—A very limited trade continued to feature this market, with buyers apparently having sufficient supplies for the time being and showing preference to competing oils. Sellers, however, were steady in their ideas, and the copra market was without any particular change. At New York, coconut oil was quoted at 8½@8¾c, while at the Pacific Coast, nearby tanks were quoted at 8½c, and futures at 8¾c.

SOYA BEAN OIL—Very limited interest was in evidence in this market and trade, as a result, was dull. Offerings, however, were light, and the market firmly held, with New York quoted at 12c, and Pacific Coast tanks at 9¾c.

CORN OIL—Aside from a quiet market but a steady undertone, conditions were more or less nominal. Prices at New York are quoted at 8¾c f.o.b. Mills.

PALM OIL—A firm tone abroad, together with light offerings here in the East, made for a firmer undertone in this quarter. Buying interest was reported fair. At New York, Nigre spot casks were quoted at 7½c; shipment, 6¾c; spot casks Lagos, 7¼c; shipment, 7@7¼c; softs spot casks, 7@7¼c; shipment, 7.05c.

PALM KERNEL OIL—Demand in this market was moderate, but the tone was firm, with spot drums New York quoted at 9@9¼c; spot casks, 9@9¼c; bulk oil, 8½@8¾c.

OLIVE OIL FOOTS—With offerings from abroad more firmly held, the market showed a little better tone, but was quiet. At New York, prices were quoted at 8½@9c.

SESAME OIL—Market Nominal.

PEANUT OIL—Market Nominal.

COTTONSEED OIL—Interest in spot oil at New York was reported quiet, and the spot market was following the futures. Southeast crude, 8½c bid; Valley, 8½c sales; Texas, 8½c sales and bid.

COTTON OIL EXPORTS.

Exports of cottonseed oil from New York, Aug. 1, 1927, to Aug. 17, 1927, 125 bbbs.

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IN the liquidation of the July position the New Orleans Refined Cotton Seed Oil Market has stood a severe test, and again proved itself to the satisfaction of all fair minded traders. It has met every test and not been found wanting.

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Moonstar Coconut Oil

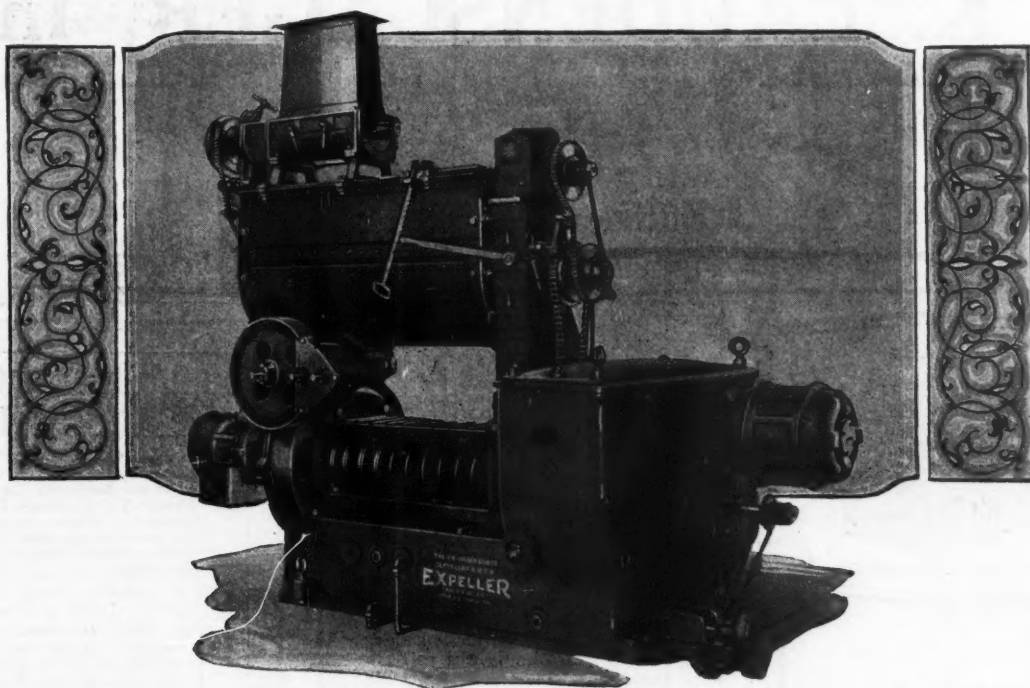
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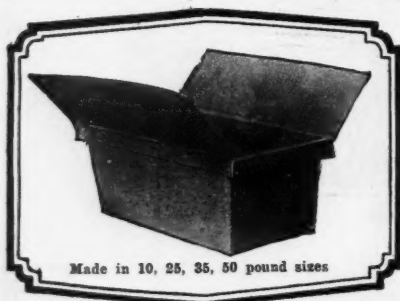
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PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending Aug. 13, 1927, with comparisons:

	Week ending Aug. 13.	Prev. week.	Cor. 1926.
Western dressed meats:			
Steers, carcasses	2,508	2,211	2,511
Cows, carcasses	870	970	414
Bulls, carcasses	314	303	127
Veals, carcasses	1,840	1,533	1,186
Lambs, carcasses	9,820	8,250	7,811
Mutton, carcasses	1,328	898	1,750
Pork, lbs.	245,149	301,505	333,227
Local slaughters:			
Cattle	1,627	1,903	2,062
Calves	2,099	2,300	3,087
Hogs	15,847	14,488	12,312
Sheep	6,631	5,749	6,459

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending Aug. 13, 1927, with comparisons:

	Week ending Aug. 13.	Prev. week.	Cor. 1926.
Western dressed meats:			
Steers, carcasses	3,104	3,303	3,772
Cows, carcasses	2,698	2,824	862
Bulls, carcasses	30	38	14
Veals, carcasses	903	1,096	1,243
Lambs, carcasses	13,584	11,587	12,119
Mutton, carcasses	190	422	1,261
Pork, lbs.	200,257	200,145	271,214
Local slaughters:			
Cattle	1,316	1,096	1,314
Calves	1,211	1,676	1,290
Hogs	10,321	12,275	7,558
Sheep	4,593	6,280	6,555

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products were fairly steady the latter part of the week, with slow cash trade pressure from packers, with a barely steady hog market, notwithstanding lighter hog arrivals.

Cottonseed Oil.

Cotton oil is quieter, but steady. Refiners are buying nearbys and selling distant months. Commission houses are doing the reverse. Cotton and corn weather is being watched closely. Some buying of September by consumers is said to be new buying. Foreigners bought a little December futures. Southeast Valley crude, 8½¢ bid; Texas, 8¼¢ asked.

Quotations on cottonseed oil at Friday noon were: August, \$9.75@9.90; September, \$9.88@9.90; October, \$10.07@10.11; November, \$10.20@10.25; December, \$10.27; January, \$10.30@10.32; February, \$10.32@10.42; March, \$10.50.

Tallow.

Tallow, extra, 7½¢.

Stearine.

Stearine, 10½¢.

FRIDAY'S GENERAL MARKETS.

New York, Aug. 19, 1927.—Spot lard at New York: Prime western, \$12.80@12.90; middle western, \$12.45@12.55; city, \$12.125; refined Continent, \$13.25; South American, \$14.25; Brazil kegs, \$15.25; compound, \$11.75.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, Aug. 18, 1927, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (Hvy. Wt. 700 lbs. up):				
Choice	\$20.00@21.50	\$20.00@21.00	\$21.50@23.00	\$21.00@23.00
Good	18.00@20.00	18.00@20.00	17.00@21.00	19.50@21.00
STEERS (Lt. & Med. Wt., 700 lbs. down):				
Choice	19.50@21.00		21.00@23.00	21.00@23.00
Good	17.00@19.00	18.00@19.00	17.00@21.00	19.50@21.00
STEERS (All Weights):				
Medium	15.00@17.00	16.00@18.00	14.00@17.50	16.00@19.00
Common	13.00@15.00	15.00@16.00	13.00@14.00	13.00@15.00
COWS:				
Good	14.00@15.00	15.00@16.00	14.50@15.50	14.00@15.00
Medium	12.00@14.00	14.00@15.00	12.00@14.50	12.00@13.50
Common	10.50@12.00	13.50@14.00	11.00@12.50	11.00@12.00
Fresh Veal (1):				
VEALERS:				
Choice	24.00@25.00	20.00@22.00	26.00@28.00	23.00@25.00
Good	22.00@24.00	18.00@20.00	25.00@27.00	20.00@22.00
Medium	20.00@22.00	16.00@18.00	22.00@24.00	19.00@20.00
Common	18.00@20.00	15.00@16.00	20.00@22.00	
CALF CARCASSES (2):				
Choice	18.00@20.00		23.00@25.00	21.00@22.00
Good	16.00@18.00	17.00@19.00	21.00@23.00	18.00@20.00
Medium	14.00@16.00	15.00@17.00	20.00@21.00	16.00@18.00
Common	12.00@14.00	14.00@15.00	18.00@20.00	13.00@15.00
Fresh Lamb and Mutton:				
LAMB (30-42 lbs.):				
Choice	26.00@28.00	27.00@29.00	26.00@28.00	27.00@29.00
Good	24.00@26.00	25.00@27.00	25.00@26.00	25.00@27.00
LAMB (42-55 lbs.):				
Choice	25.00@28.00	25.00@27.00	25.00@27.00	26.00@27.00
Good	23.00@26.00	23.00@26.00	24.00@26.00	24.00@26.00
LAMB (All Weights):				
Medium	22.00@24.00	22.00@24.00	22.00@25.00	22.00@25.00
Common	18.00@22.00	18.00@22.00	17.00@22.00	
MUTTON (Ewes):				
Good	14.00@15.00	15.00@17.00	15.00@17.00	15.00@16.00
Medium	12.00@14.00	13.00@15.00	13.00@15.00	14.00@15.00
Common	10.00@12.00	11.00@13.00	11.00@13.00	12.00@13.00
Fresh Pork Cuts:				
LOINS:				
8-10 lb. av.	28.00@30.00	27.00@29.00	29.00@31.00	29.00@31.00
10-12 lb. av.	26.00@28.00	26.00@28.00	27.00@29.00	27.00@29.00
12-15 lb. av.	22.00@24.00	23.50@25.50	23.00@25.00	25.00@26.00
15-18 lb. av.	18.00@20.00	18.00@20.00	21.00@23.00	19.00@21.00
18-22 lb. av.	15.50@16.50	17.00@19.00	19.00@21.00	
SHOULDER:				
N. Y. Style—Skinned	12.50@14.50		13.00@16.00	15.00@17.00
PICNICS:				
4-6 lb. av.		15.00@16.00	14.00@16.00	
6-8 lb. av.		14.00@15.00	13.00@14.00	
BUTTS: Boston Style	17.00@19.00		16.00@19.00	17.50@18.50
SPARE RIBS: Half Sheets	11.00@13.00			
TRIMMINGS:				
Regular	10.00@11.00			
Lean	15.50@16.50			

(1) Includes "skin on" at New York and Chicago.

(2) Includes sides at Boston and Philadelphia.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, Aug. 19, 1927.

The general provision market is quiet but shows signs of improvement. There are better inquiries for American cut hams, some purchases being made up to 90%. Spot prices have advanced quite sharply due to the limited supply available on consigned stocks. Square shoulders in fair demand. Picnics and pure lard rather quiet.

Today's prices are as follows: Shoulders, square, 72s; hams, long cut, 90s; American cut, 88s; Cumberland cut, 74s; short backs, 82s; bellies, clear, 82s; Canadian, 86s; spot lard, 63s 6d.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to August 18, 1927, show exports from that country were as follows: To England, 195,469 quarters; to the Continent, 59,877 quarters; others, none.

Exports for the previous week were as follows: To England, 36,623 quarters; to the Continent, 22,087 quarters; others, none.

HULL OIL MARKET.

Hull, England, Aug. 18, 1927.—(By Cable)—Refined cottonseed oil 38: 9d; crude cottonseed oil 35s.

CURRENT LARD STATISTICS.

Lard produced, consumed and stocks on hand, including both domestic consumption and exports for the first seven months of 1927, with comparisons, are reported as follows:

LARD PRODUCED, CONSUMED AND STOCKS ON HAND.

(A) (1) PRODUCED.		
	1927. Pounds.	1926. Pounds.
January	148,790,000	162,314,000
February	120,492,000	126,905,000
March	129,334,000	138,887,000
April	125,723,000	126,885,000
May	131,685,000	117,241,000
June	148,336,000	122,885,000
July	130,992,000	133,702,000
Total	938,024,000	927,999,000

CONSUMED.

(B) (2) EXPORTS.

	1927. Pounds.	1926. Pounds.
January	61,395,426	78,795,905
February	51,618,642	66,598,664
March	54,814,378	65,988,543
April	62,901,408	64,919,299
May	66,313,615	59,868,739
June	68,444,917	57,613,915
July	Not available	47,122,562
Total	Not available	440,905,617

(C) DOMESTIC.

	1927. Pounds.	1926. Pounds.
January	67,810,574	61,809,095
February	61,346,358	48,348,346
March	59,553,622	55,615,457
April	48,189,592	56,208,701
May	53,006,385	49,915,261
June	50,836,083	51,568,085
July	Not available	53,534,438
Total	Not available	375,999,383

TOTAL.

	1927. Pounds.	1926. Pounds.
January	129,206,000	140,605,000
February	112,965,000	114,947,000
March	114,368,000	121,604,000
April	118,181,000	121,128,000
May	119,320,000	108,782,000
June	114,062,000	109,182,000
July	90,281,000	100,657,000
Total	808,987,000	816,905,000

(D) STOCKS HELD END OF MONTH.

	1927. Pounds.	1926. Pounds.
On hand beginning of year	49,992,000	42,478,000
January	69,576,000	64,187,000
February	77,103,000	76,145,000
March	92,089,000	93,108,000
April	99,611,000	98,365,000
May	111,976,000	106,824,000
June	140,250,000	120,527,000
July	129,029,000	153,572,000

(A) Includes entire production, both neutral and other edible, by federally inspected plants and production, both neutral and other edible, by plants not federally inspected, except a few small ones, but does not include production on the farms.

(B) Includes both neutral and other edible lard.

(C) Apparent consumption.

(D) Includes stocks held in cold storage plants and packing house plants only.

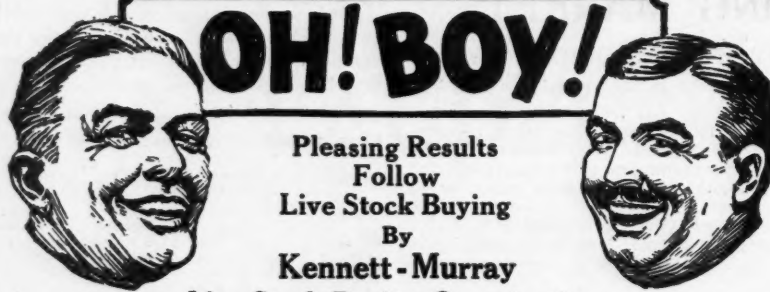
(1) Source:—Bureau of Agricultural Economics, U. S. Department of Agriculture.

(2) Source:—Bureau of Foreign and Domestic Commerce, U. S. Department of Commerce.

LIVESTOCK AT 68 MARKETS.

Receipts and disposition of livestock at 68 leading markets during July, 1927, with comparisons, are reported by the U. S. Bureau of Agricultural Economics, as follows:

	Receipts.	Local Slaughter.	Total Shipments.
Cattle and Calves.			
Total	1,576,021	971,504	591,369
July average,			
5 years, 1922-1926	1,840,307	1,133,405	684,493
Calves.			
Total	496,510	323,462	174,200
July average,			
5 years, 1922-1926	531,725	397,579	144,476
Hogs.			
Total	3,045,958	1,938,971	1,109,598
July average,			
5 years, 1922-1926	3,380,800	2,174,826	1,196,366
Sheep and Lambs.			
Total	1,948,518	919,790	731,049
July average,			
5 years, 1922-1926	1,689,328	940,462	746,010



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RECEIPTS AT CENTERS

SATURDAY, AUG. 13, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	400	1,500	2,300
Kansas City	300	800	150
Omaha	150	6,000	1,000
St. Louis	500	3,200	1,500
St. Joseph	100	2,500	2,500
Sioux City	100	2,500	1,000
St. Paul	200	900	200
Oklahoma City	100	100	...
Fort Worth	400	200	200
Milwaukee	...	100	...
Denver	...	700	4,400
Louisville	100	300	200
Wichita	400	1,000	100
Indianapolis	100	4,000	400
Pittsburgh	100	500	100
Cincinnati	400	1,200	100
Buffalo	100	1,600	400
Cleveland	100	1,000	...
Nashville	100	200	100
Toronto	100	100	...

MONDAY, AUG. 15, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	21,000	35,000	10,000
Kansas City	21,000	6,000	7,000
Omaha	9,500	8,500	20,000
St. Louis	8,000	15,500	3,500
St. Joseph	2,800	2,000	5,000
Sioux City	7,500	1,000	1,000
St. Paul	9,200	4,000	1,500
Oklahoma City	1,200	800	...
Fort Worth	3,000	800	500
Milwaukee	400	600	600
Denver	2,800	1,600	1,200
Louisville	1,200	1,200	2,100
Wichita	2,400	2,600	1,200
Indianapolis	900	6,000	500
Pittsburgh	900	3,000	2,000
Cincinnati	2,900	4,400	800
Buffalo	1,800	8,800	2,700
Cleveland	1,800	4,200	1,500
Nashville	800	1,000	1,200
Toronto	2,600	1,900	1,000

TUESDAY, AUG. 16, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	14,000	24,000	12,000
Kansas City	10,000	8,000	8,000
Omaha	7,000	13,000	14,000
St. Louis	8,500	13,000	3,500
St. Joseph	2,000	6,000	2,500
Sioux City	1,500	5,000	500
St. Paul	2,000	3,000	500
Oklahoma City	600	1,000	...
Fort Worth	3,000	500	500
Milwaukee	800	1,000	400
Denver	900	700	1,300
Louisville	200	1,000	1,800
Wichita	1,200	700	100
Indianapolis	1,400	8,000	1,400
Pittsburgh	1,800	6,500	100
Cincinnati	500	3,000	2,000
Buffalo	100	500	300
Cleveland	200	1,000	500
Nashville	100	700	1,200
Toronto	900	400	400

WEDNESDAY, AUG. 17, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	14,000	18,000	17,000
Kansas City	8,500	7,500	2,000
Omaha	5,000	11,000	12,000
St. Louis	5,000	14,000	4,000
St. Joseph	1,800	6,500	3,000
Sioux City	1,500	9,000	1,500
St. Paul	2,200	6,000	500
Oklahoma City	700	800	...
Fort Worth	2,200	800	400
Milwaukee	800	1,000	500
Denver	700	800	3,000
Louisville	100	900	1,700
Wichita	400	600	100
Indianapolis	1,400	6,200	1,200
Pittsburgh	100	3,000	400
Cincinnati	500	3,600	2,500
Buffalo	200	800	400
Cleveland	300	2,000	800
Nashville	200	600	1,100
Toronto	400	900	100

THURSDAY, AUG. 18, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	31,000	40,000
Kansas City	4,500	5,000	5,000
Omaha	2,000	11,500	8,000
St. Louis	3,500	10,500	3,500
St. Joseph	1,800	6,000	3,500
Sioux City	1,300	6,500	800
St. Paul	2,700	4,000	1,000
Oklahoma City	700	100	...
Fort Worth	2,200	800	1,500
Milwaukee	700	1,200	300
Wichita	300	1,100	200
Indianapolis	800	600	800
Pittsburgh	...	1,000	300
Cincinnati	600	3,100	3,900
Buffalo	200	1,800	100
Cleveland	400	200	800

FRIDAY, AUGUST 19, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	1,800	17,000	6,000
Kansas City	1,000	3,000	3,000
Omaha	700	8,000	14,500
St. Louis	1,000	11,000	2,000
St. Joseph	600	4,000	3,500
Sioux City	1,000	6,500	800
St. Paul	1,200	5,000	800
Oklahoma City	500	600	...
Fort Worth	3,400	500	1,000
Milwaukee	100	300	100
Denver	...	200	1,400
Wichita	200	1,500	100
Indianapolis	500	6,000	800
Pittsburgh	...	2,000	300
Cincinnati	400	2,400	4,300
Buffalo	100	2,900	1,200
Cleveland	200	1,000	300

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)
Chicago, Ill., Aug. 18, 1927.

CATTLE—Choice fed steers, including all weights, were active throughout the week at practically steady prices. Others were 15¢-25¢ lower, with the inbetween kinds showing the decline, particularly the lighter offerings. In spots as much as 50¢ measured the decline on these kinds. In general the trade was slow except on the relatively few choice offerings, due to the indifference on the part of the buyers toward the plain, unfinished varieties, which have failed to show their value in killing qualities.

The best price paid for heavies was \$14.60 for two loads averaging 1,200 lbs. and 1,313 lbs. Best medium weights brought \$14.35 for one load. The extreme top on yearlings was \$14.25. Best heifers brought \$13.50 for a part load scaling 726 lbs. Western grass steers, scaling upward to 1,200 lbs., brought from \$11.25 down to \$9.75 for weight averages to 850 lbs., bulking largely from \$8.75 to \$10.75.

Western cows sold at \$6.00@8.25, and western heifers from \$8.00@9.00; native cows, on the cutter order, \$4.75@5.50; others, \$6.50@8.25, except Koshers which sold upward to \$10.00 and better; native grass heifers, mostly \$7.25@8.25, representing a 25 to 50¢ decline for the week.

Calves for the week advanced \$1.00, with the bulk of the vealers from \$15.50@16.50. Bulls, while dull during the early sessions, closed strong to 25¢ higher than the bad time of last week, with the bulk from \$6.50@6.75. Good beef bulls went at from \$7.25@11.50.

HOGS—Lightweight hogs and pigs had a sharp late break, and are mostly 35¢ to 50¢ lower for week. Butchers, 250 lbs. up, are steady to 10¢ lower; packing sows, strong to 15¢ higher. Demand is active on packing grades. The bulk of desirable 160 to 200-lb. averages closed at \$10.25 to \$10.65; 220 to 240 lbs., \$9.25@10.00; 260 to 300 lbs., \$8.65@9.25; packing sows, \$7.35@7.85; most pigs, \$9.25@9.75.

SHEEP—Although the local run has been larger the aggregate supplies show a decrease as compared with a week ago, with fat lambs advancing 25¢ to 40¢. Sheep have showed little change. The quality of range lambs has been somewhat less desirable with native lambs arriving in larger numbers towards the close of the week.

Best prices for the period were reached late, when choice Washington lambs topped at \$14.70, the bulk of the week' rangiers going at \$14.00@14.50, with the late bulk at \$14.35@14.60. Native lambs were lightly sorted at \$13.75@14.25, the week's best reaching \$14.35. A spread of \$11.50@12.50 took heavy buck lambs, with culls at \$9.00@10.00; fat ewes, \$6.25@7.00 mostly, good yearlings at \$10.50@11.50.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Aug. 18, 1927.

CATTLE—A rather broad demand existed for native fed steers and yearlings, and closed levels are mostly 15 to 25¢ higher, with spots up more on well-finished offerings. Western steers are steady to 25¢ higher, with kinds attracting feeder competition showing most of the advance.

Strictly choice 1,466 lb. steers reached \$14.40, a new high level since the fall of 1925. Best medium weights sold at \$13.65, while choice yearlings stopped at \$13.50. The bulk of the fed arrivals cashed at from \$10.25 to \$13.10, which included wintered Kansans up to \$12.50. Straight grassers sold largely from \$7.50@10.15.

Fat she stock held generally steady, and bulls closed weak to 25¢ lower. Veal calves are strong to 50¢ higher, with the top at \$14.50.

HOGS—Finished offerings, scaling from 230 lb. up, met the best demand and are mostly 25¢ higher for the week, while the lighter weight arrivals are steady to 10¢ lower. The closing top was \$10.40 on choice 150 to 180 lb. averages.

The bulk of 150 to 200 lb. weights sold from \$10.10@10.40; 210 to 230 lb. weights, \$9.75@10.00; 240 to 300 butchers, \$8.60@9.50; 310 pounds up, \$8.25@8.50. Packing sows went at \$7.00@7.75.

SHEEP—Fat lamb prices advanced around 50¢ for the week, with top Colorado lambs at \$14.50. Most range lambs sold from \$13.75@14.25. Best natives reached \$14.00, with the bulk at \$13.25@13.75. Aged sheep prices are strong. Best ewes sold up to \$6.75, while others went from \$6.25 to \$6.50.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Aug. 18, 1927.

CATTLE—There has been little change for the week in the market for fed steers and yearlings. Generally good and choice offerings held fully steady, with choice yearlings and light steers strong to 10@15¢ higher. Medium grades, all weights, closed weak to 10@15¢ lower.

The week's top price of \$14.00 was paid for several loads of medium weights and for 1,315 lb. steers yearlings, 956 lb.

earned \$13.75, and 1,030 lb. weights, \$13.90, both new high marks for this year's weights.

She stock closed steady to 25¢ higher. Bulls are steady and veals fully \$1.00 higher.

HOGS—A good healthy undertone featured the hog trade until Thursday of this week, when a break of 25@35¢ was effected. This decline stands in comparison with a week ago when 160-210 lb. averages on Thursday cashed \$10.00@10.25; 210-260 lb. butchers, \$9.25@10.00; 260-300 lb. butchers, \$8.50@9.25; heavier weight butchers, down to \$8.00; packing sows, mostly \$7.40@7.75.

SHEEP—Strength has featured the fat lamb trade, with current prices fully 25¢ higher than a week ago. The bulk of the fat range lambs on Thursday sold at \$13.75@14.00; natives, \$13.25@13.50; fed clipped lambs \$12.70.

Yearlings are steady, sales of range yearlings being mostly at \$9.75@10.50. Fat sheep are firm, with good and choice ewes \$6.00@6.75.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Aug. 18, 1927.

CATTLE—Native steers are \$12.00 and up. Good to choice heifers, mixed yearlings and choice cows sold steady. Other native steers, grass heifers, other cows and bulls are 25¢ lower. Western steers, 25@35¢ lower; low cutters, 10@15¢ lower; good and choice vealers, steady to 25¢ lower.

Tops for week: Matured steers, \$13.65; yearlings, \$13.75; mixed yearlings, \$13.00; heifers, \$12.50; western grass steers, \$10.50.

Bulks for week: Native steers, \$10.50@

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Aug. 18, 1927, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.) med-ch.....	\$ 8.30@ 9.40	\$ 8.60@ 9.65	\$ 7.85@ 9.25	\$ 8.10@ 9.50	\$ 8.00@ 9.25
Med. wt. (200-250 lbs.) med-ch.....	9.00@10.50	9.50@10.65	8.00@10.25	9.10@10.30	8.75@10.50
Lt. wt. (160-200 lbs.) com-ch.....	9.25@10.80	10.50@10.75	9.25@10.25	9.90@10.40	10.00@10.50
Lt. lt. (130-160 lbs.) com-ch.....	8.00@10.40	9.50@10.75	9.00@10.25	9.90@10.40	10.35@10.50
Packing sows, smooth and rough.....	7.00@ 8.00	7.35@ 8.00	6.75@ 7.75	6.75@ 7.75	7.00@ 7.00
Slight. pigs (180 lbs. down), med-ch..	8.75@10.00	9.00@10.00	9.50@10.25	10.35@10.50
Av. cost and wt., Wed. (pigs excluded)	8.88-270 lb.	10.01-219 lb.	8.57-287 lb.	9.33-237 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.....	11.75@14.30	11.75@14.10	11.50@14.40
STEERS (1,300-1,500 LBS.):					
Choice.....	13.75@14.60	13.50@14.50	12.95@14.10	12.75@14.40	12.85@13.60
Good.....	11.75@13.50	11.75@13.50	11.25@13.25	11.00@13.15	10.75@13.00
STEERS (1,100-1,300 LBS.):					
Choice.....	13.80@14.50	13.25@14.25	12.50@14.00	12.00@13.75	12.35@13.50
Good.....	11.20@13.75	11.25@13.25	10.75@12.85	10.50@12.75	10.25@12.75
STEERS (950-1,100 LBS.):					
Choice.....	13.50@14.25	13.00@14.10	12.35@13.90	12.50@13.75	12.00@13.50
Good.....	11.00@13.80	11.00@13.25	10.30@12.50	10.25@12.75	10.00@12.25
STEERS (950 LBS. UP):					
Choice.....	8.75@11.00	7.75@11.50	7.75@11.25	8.00@11.00	8.25@10.75
Good.....	7.00@ 8.75	6.25@ 7.75	6.00@ 7.75	6.25@ 8.25	6.50@ 8.25
STEERS (FED CALVES AND YEAR-LINGS 750-950 LBS.):					
Choice.....	12.75@13.75	12.75@13.50	12.00@13.60	12.50@13.50	11.85@13.50
Good.....	10.50@12.75	11.00@12.75	10.00@12.00	10.25@12.30	9.75@11.85
HEIFERS (850 LBS. DOWN):					
Choice.....	12.25@13.00	12.25@13.00	11.50@12.75	11.75@13.00	11.25@12.00
Good.....	10.00@12.25	11.00@12.25	9.25@11.50	9.50@12.25	9.00@11.25
Common-med.....	6.75@10.00	6.75@11.00	6.25@ 9.50	6.25@ 9.50	5.75@ 9.00
HEIFERS (850 LBS. UP):					
Choice.....	10.50@12.50	10.25@11.50	10.25@12.00	10.25@12.25	9.50@11.00
Good.....	8.25@11.25	8.50@10.25	8.50@10.50	8.50@11.50	8.25@ 9.75
Medium.....	7.00@ 8.75	7.50@ 8.50	6.75@ 8.75	6.50@ 9.00	6.25@ 8.25
COWS:					
Choice.....	9.00@10.00	8.25@ 9.25	8.25@ 9.50	8.15@ 9.00	8.00@ 8.75
Good.....	6.75@ 9.00	6.75@ 8.25	6.25@ 8.25	6.50@ 8.15	6.15@ 8.00
Common-med.....	5.40@ 6.35	3.50@ 6.75	3.25@ 6.25	5.25@ 6.50	5.10@ 6.15
Low cutter and cutter.....	4.75@ 5.40	4.00@ 5.50	4.00@ 5.25	4.25@ 5.25	4.25@ 5.10
BULLS (YEARLINGS EXC.):					
Beef Good-ch.....	7.00@ 7.50	6.75@ 7.75	6.40@ 7.50	6.15@ 6.75	6.25@ 6.75
Cutter-med.....	5.25@ 7.00	5.00@ 6.50	5.00@ 6.40	5.00@ 5.15	5.00@ 6.40
CALVES (500 LBS. DOWN):					
Medium-ch.....	8.75@11.50	7.50@10.50	7.50@10.00	8.00@11.00	7.00@ 9.00
Cull-common.....	6.00@ 6.75	5.25@ 7.00	5.00@ 7.50	5.50@ 8.00	5.25@ 7.00
VEALERS (MILK-FED):					
Good-ch.....	13.50@16.75	15.25@16.50	11.00@12.50	12.00@14.50	12.00@15.00
Medium.....	13.00@15.50	11.00@15.25	8.50@11.00	9.00@12.00	9.50@12.00
Cull-common.....	7.00@13.00	5.50@11.00	5.00@ 8.50	5.50@ 9.00	6.50@ 9.00
Slaughter Sheep and Lambs:					
Lambs (84 lbs. down) good-choice....	13.50@14.85	12.75@13.75	12.75@13.70	13.25@14.50	12.50@14.00
Lambs (92 lbs. down) medium.....	12.25@13.50	11.00@12.75	11.75@12.75	12.25@13.25	11.50@12.50
Lambs (all weights) cull-common.....	8.25@12.25	8.50@11.00	8.75@11.75	8.50@12.25	9.00@11.50
Yearling wethers (110 lbs. down) medium-choice.....	9.25@12.50	8.25@11.00	9.50@10.75	8.50@11.25	8.50@11.00
Ewes (120 lbs. down) medium-choice....	5.00@ 7.25	5.00@ 6.50	5.00@ 6.75	4.50@ 6.85	4.50@ 6.75
Ewes (120-150 lbs.) medium-choice.....	4.00@ 7.00	4.00@ 5.50	4.50@ 6.50	4.50@ 6.50	4.50@ 6.75
Ewes (all weights) cull-common.....	1.50@ 5.00	1.00@ 4.50	1.50@ 5.00	1.50@ 5.00	1.75@ 4.50

13.00; western steers, \$7.60@10.00; fat mixed yearlings and heifers, \$11.00@12.00; cows, \$6.00@7.00; low cutters, around \$4.50.

HOGS—Light and medium weight hogs failed to do as well this week as last, but there was some readjustment in heavies, and the gap is narrower than it was. Heavy hogs will average 10 to 15c higher, with lighter classes that much lower for the week; pigs, 25 to 50c lower.

Top today was \$10.90; bulk, 190-lb. down, \$10.75@10.85; 190 to 210-lb. \$10.50@10.75; 220-240 lb., \$9.75@10.35; 250 to 270-lb., \$9.25@9.65; 280 to 300-lb., \$9.00@9.10. A few heavier loads, \$8.60@8.75; packing sows, \$7.50@7.85; good 90 to 130-lb. pigs, \$9.00@9.75.

SHEEP—Fat lambs are showing considerably more strength this week, and packers are paying \$13.75 for best lambs, against \$13.25 a week earlier. The bulk of better grades are selling from \$13.50 to \$13.75, or 25 to 50c higher; other classes are unchanged. Cull lambs, \$8.50; fat ewes, \$4.50@5.50.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

South St. Paul, Minn., Aug. 17, 1927.

CATTLE—Narrow supplies after the opening have served to bolster the local cattle trade, despite the low trend at most outside markets. Drylot yearlings reached \$13.50, a new peak since 1925. The bulk of all fed steers are selling around \$10.00 @11.65, with native grassers from \$8.00 to \$9.00 and a ten-car string of around 1,125 lb. horned Montana steers averaging around \$9.50.

She stock continues mostly at \$5.00@7.50; cutters, \$4.40@4.75, and bulls, around \$5.75@6.00 for the average run of medium grades.

Vealers, on a 50c boost since the opening, are at a new season's level, with an extreme range of \$14.00@15.00. This week's bulk is around \$14.50.

HOGS—Some irregularity has featured the past week's hog trade, especially on sows, with the general price schedule now little changed compared with a week ago. Light hogs are selling at \$10.50@10.75; bulk of the pigs, \$10.50; 210 to around 250 lb. butchers, \$9.00@10.00; heavier weights, \$8.00@9.00.

Sows bulked today at \$7.25@7.50.

SHEEP—Advances of 50c in fat lambs during the week placed values on the highest basis of the month. The bulk of the fat natives are now selling at \$12.75@13.75; culls, mostly \$9.00.

Fat ewes are clearing from \$4.50@6.75 according to weight and finish. Culls and low grade offerings are selling from \$2.00 @4.50.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., Aug. 16, 1927.

CATTLE—Cattle receipts for the two days this week were around 5,500 head. More than half of these were westerns. Beef steers and yearlings were plentiful and the quality was of good average. Trade ruled a little slow, but values are generally steady.

Best fed steers, averaging 1,051 to 1,067 lbs., sold at \$13.50, and the bulk of the sales ranged \$11.00@13.00. Better grades of westerns sold \$10.90@11.75, with grassers \$7.75@10.00. Mixed yearlings ranged \$9.60@12.50, with a small lot at \$13.50. Butcher stock was steady to 15c lower.

Few cows sold above \$7.00, with canners and cutters going at \$4.00@5.00. Grassier heifers were mostly \$7.00@9.00. Several loads of fed heifers sold at \$12.00 @13.00.

The market for bulls was dull and prices were 25@50c lower, few selling above \$6.00. Calves were steady to 50c lower, top veals, \$13.50.

HOGS—Hog receipts for the two days were around 8,500. There was a better tone to the market on both days and values are somewhat higher than last week's close. To-day's top on lights was \$10.70, and the bulk of all sales was \$8.25 @10.50. Packing sows were mostly \$7.25 @7.75.

SHEEP—Sheep receipts were around 7,000 for the two days and the bulk were from the west. Lamb values are 15@25c higher. Sheep are strong. Western lambs sold at \$13.75@14.00, and natives \$12.25@13.25. Feeders sold at \$12.75@12.80. Western ewes were up to \$6.65; best natives, \$6.50; range yearlings, \$10.25.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Aug. 13, 1927, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	7,281	6,900	14,980
Swift & Co.	6,030	10,400	22,883
Morris & Co.	3,447	12,200	9,964
Wilson & Co.	4,992	8,700	12,328
Anglo-Amer. Prov. Co.	1,710	4,700	
G. H. Hammond Co.	3,064	3,900	
Libby, McNeill & Libby.	953		

Brennan Packing Co., 6,700 hogs; Miller & Hart, 3,800 hogs; Independent Packing Co., 2,500 hogs; Boyd, Lunham & Co., 4,100 hogs; Western Packing & Provision Co., 10,100 hogs; Roberts & Onke, 3,400 hogs; others, 26,500 hogs.

KANSAS CITY.			
	Cattle.	Calves.	Hogs.
Armour & Co.	3,695	2,304	2,689
Cudahy Pkg. Co.	4,227	1,436	3,537
Fowler Pkg. Co.	800		
Morris & Co.	3,090	1,654	1,305
Swift & Co.	4,599	2,280	5,230
Wilson & Co.	5,117	1,147	3,729
Local Butchers	627	87	2,645
Total	22,455	8,878	19,825

OMAHA.			
	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	5,017	6,704	9,827
Cudahy Pkg. Co.	4,727	10,521	10,020
Dold Pkg. Co.	1,823	6,622	
Morris & Co.	2,212	2,336	4,603
Swift & Co.	4,680	7,355	11,097
Eagle Pkg. Co.	15		
M. Glassburg	5		
Glaser Prov. Co.	5		
Hoffman Bros.	76		
Mayerowich & Vail.	48		
Omaha Pkg. Co.	16		
J. Rife Pkg. Co.	51		
J. Roth & Sons	51		
So. Omaha Pkg. Co.	92		
Lincoln Pkg. Co.	277		
Morrell Pkg. Co.			
Nagle Pkg. Co.			
Sinclair Pkg. Co.	194		
Wilson & Co.	190		
Kennett-Murray Co.		2,972	
J. W. Murphy		4,267	
Other Hog Buyers, Omaha		17,175	
Total	19,468	58,012	35,547

ST. LOUIS.			
	Cattle.	Calves.	Hogs.
Armour & Co.	2,744	468	3,754
Swift & Co.	4,800	1,758	6,778
Morris & Co.	2,533	206	3,817
East Side P. Co.	1,710	44	2,844
Others	2,601	1,012	11,187
Total	14,208	3,020	27,880

ST. JOSEPH.			
	Cattle.	Calves.	Hogs.
Swift & Co.	3,736	857	12,297
Armour & Co.	2,498	451	6,734
Morris & Co.	1,743	386	1,502
Others	2,689	195	5,484
Total	10,666	1,889	26,017

SIOUX CITY.			
	Cattle.	Calves.	Hogs.
Cudahy Pkg. Co.	2,140	215	9,135
Armour & Co.	2,049	210	7,850
Swift & Co.	1,800	205	4,927
Sacks Pkg. Co.			
Smith Bros. Pkg. Co.	102	8	61
Local Butchers	108	10	
Order buyers and packer shipments	1,803	47	13,362
Total	8,017	695	33,335

ST. PAUL.			
	Cattle.	Calves.	Hogs.
Armour & Co.	3,289	2,677	7,492
Cudahy Pkg. Co.	485	1,035	
Hertz Bros.	180		
Swift & Co.	4,831	4,605	
United Pkg. Co.	1,218	336	
Others	530		
Total	10,639	8,083	22,786

OKLAHOMA CITY.			
	Cattle.	Calves.	Hogs.
Morris & Co.	2,347	823	818
Wilson & Co.	2,107	578	798
Others	70		342
Total	4,524	1,401	1,958

WICHITA.			
	Cattle.	Calves.	Hogs.
Cudahy Pkg. Co.	2,034	780	4,949
Dold Pkg. Co.	370	29	3,173
Gunn & Co.	135		
Dunn-Ostertag Co.	135		
Keefe-LeSturgeon	107		
Others	395		
Total	3,063	809	8,122

MILWAUKEE.			
	Cattle.	Calves.	Hogs.
Plankinton Pkg. Co.	1,036	4,701	4,701
Swift & Co., Chicago			225
U. D. B. Co., New York	74		
Gunn & Co.	190	30	80
Armour & Co., Milw.	506	867	
Armour & Co., Chicago	273		
Butchers	252	422	11
Traders	157	36	24
Total	3,858	6,056	4,816

INDIANAPOLIS.			
	Cattle.	Calves.	Hogs.
Eastern Buyers	1,025	2,263	17,945
Kingman & Co.	1,570	738	10,926
Indianapolis Abat. Co.	1,853	68	166
Meier Pkg. Co.	109	11	2,861
Bell Pkg. Co.	79		400
Brown Bros.	115	19	
Hilgemeler Bros.			739
Schussler Pkg. Co.	22		280
Riverview Pkg. Co.	10		229
Meier Pkg. Co.	31	1	268
Indiana Prov. Co.	11	36	35
Art Wabnitz	47	5	
Maas-Hartman & Co.			34
Steinmetz Pkg. Co.	24		167
Hosier Abat. Co.	401	62	815
Misc.			
Total	5,810	3,249	34,288

CINCINNATI.			
	Cattle.	Calves.	Hogs.
C. A. Freund.	131	74	135
Sam Gall & Son.		16	
J. Hilberg & Son.	174		27
Ideal Pkg. Co.	55	11	632
Gus Juengling	242	119	64
E. Kahn's Sons.	676	229	3,630
Kroger Groc. & Bak. Co.	282	125	2,531
Lohrey Pkg. Co.	4		
H. H. Meyer Pkg. Co.	25		2,380
Wm. G. Rehn's Sons.	243	75	
A. Sander Pkg. Co.	6		1,212
J. Schlachter's Sons.	256	224	103
J. & F. Schroth Pkg. Co.	17		2,462
J. Vogel & Son.	12	7	597
Total	2,123	880	13,674

RECAPITULATION.
Recapitulation of packers' purchases by market for the week ending Aug. 13, 1927, with comparisons:

CATTLE.			
	Week ending Aug. 13.	Prev. week.	Cor.
Chicago	27,477	27,700	29,775
Kansas City	22,455	19,265	23,492
Omaha	19,468	16,437	22,311
St. Louis	14,208	16,219	36,407
St. Joseph	10,666	11,346	11,200
Sioux City	8,017	8,847	8,834
Oklahoma City	4,524	2,836	3,184
Indianapolis	3,249	5,410	5,167
Cincinnati	2,123	1,626	1,561
Milwaukee	3,058	2,931	2,389
Wichita	3,063	2,840	1,283
Denver			2,210
St. Paul	10,639		9,807
Total	128,947	115,468	157,720

HOGS.			
	103,900	110,900	68,700
Chicago	19,825	22,792	25,371
Kansas City	58,012	54,151	67,528
Omaha	27,880	32,597	38,668
St. Louis	26,017	27,185	29,667
St. Joseph	35,335	43,156	45,402
Sioux City	1,968	3,472	2,926
Oklahoma City	34,298	37,819	32,203
Indianapolis	13,674	14,712	10,743
Cincinnati	4,816	5,625	6,886
Milwaukee	8,122	3,301	7,575
Wichita			4,540
Denver			29,126
St. Paul			
Total	356,613	355,710	412,435

SHEEP.			
	60,155	53,485	54,780
Chicago	20,759	17,367	27,761
Kansas City	35,547	28,391	33,196
Omaha	14,810	15,785	19,204
St. Louis	19,307	16,761	24,001
St. Joseph	3,229	3,146	2,635
Sioux City	253	196	178
Oklahoma City	7,690	6,733	4,802
Indianapolis	1,069	808	1,073
Cincinnati	1,555	1,507	1,662
Milwaukee	1,863	1,401	1,022
Wichita			2,721
Denver			5,937
St. Paul	5,240		
Total	171,447	145,590	178,912

HIDE AND SKIN MARKETS

Chicago.

PACKER HIDES—The packer hide market continues to be active. Considerable trading is being done but in many cases prices are not made public. During the middle of the week, three carloads of native steers sold at 20c and other packers are known to have moved lots of from 1,000 to 5,000 at or near this price.

The market on native steer hides is sold up closely. During the past week sales of spready native steer hides have been made at 20@22½c; extreme light native steers, 20c; heavy native cows, 19½c; light native cows, 20c; native bulls, 15½c. Heavy Texas steers are quoted at 18½c; light Texas steers, 18c; extra light Texas steers, 18c; branded cows, 18c; branded bulls, 14@14½c.

SMALL PACKER HIDES—One packer who, it was reported, had not as yet sold his July-August take off, is now said to have disposed of his stock. Most of the other producers, it is said, have either sold their July-August production or are making no offerings. Recently about 30,000 hides have sold, bringing 20c for all-weight native steers and 18c for branded. Bulls have sold recently at 15c for natives and 13c for branded. There has been some activity in outside small packer hides at 20c for natives and 18c for branded.

COUNTRY HIDES—Country hides are strong and such offerings as are made are readily absorbed. There is no disposition on the part of sellers to make any concessions. Supplies are light at most points. Buyers are not offering above 17c for all-weight hides selected and are finding it difficult to purchase under 17½c. Some sellers are asking up to 18c. Extremes are quoted 18@18½c; buffs, 17½@18c; bulls, 13c; branded hides, 14½@15c.

CALFSKINS—There has been a fair movement of Chicago city calf skins. Recently seven cars sold at 20c. The last reported trading in June packer hides was at 24c, but the market is considered to be not over 23c.

KIPSKINS—The last reported sale of kipskins was a lot of 14,000 July natives which moved at a price of 23c. This price is regarded as the now prevailing market. Overweights may be had at 23c. First salted outside city calf and kips, as well as mixed city and country lots, are ranging down to 18c. The last sale of Chicago city light calf and deacons reported was at \$1.40.

HORSEHIDES—The market is not very active, but neither are stocks burdensome. Renderers' are quoted at \$6.50@6.75; mixed city and country lots, \$6.00@6.50.

SHEEPSKINS—There is little change in the market since last week. Small lots of big packer shearlings have moved recently at \$1.15. Outside small packer lots are quoted at 90c@1.00. Pickled skins are quoted nominally at \$9.50@10.00 per dozen.

New York.

PACKER HIDES—There is little change in the market from last week, and tanners show little eagerness to follow the market on advances. Some 20,000 sold at New York this week. In the lot were in-

cluded native steers at 20c, butts at 18c and Colorados at 18c. These prices were also bid and declined on further quantities.

COUNTRY HIDES—There is little activity in country hides. Offerings, as a rule, are small and buyers not at all anxious to take offerings. Extremes are quoted at 19c, selected, 19½c.

CALFSKINS—One car of green calfskins 7-9's sold the latter part of the week at \$2.20. Otherwise market is nominal.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ending Aug. 13, 3,910,000 lbs.; previous week, 4,884,000 lbs.; same week, 1926, 2,687,000 lbs.; from Jan. 1, 1927, to Aug. 13, 1927, 143,994,000 lbs.; same period, 1926, 107,098,000 lbs.

Shipments of hides from Chicago for the week ending Aug. 13, 1927, 4,275,000 lbs.; previous week, 6,301,000 lbs.; same week, 1926, 3,795,000 lbs.; from Jan. 1, 1927, to Aug. 13, 1927, 164,152,000 lbs.; same period, 1926, 164,357,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending Aug. 20, 1927, with comparisons, are reported as follows:

PACKER HIDES.				
	Week ending Aug. 20, '27.	Week ending Aug. 13, '27.	Cor. week, 1926.	
Spready native steers	22 @ 23½	22 @ 23	@ 17ax	
Heavy native steers	@ 20	@ 20	@ 15ax	
Heavy Texas steers	@ 18½	@ 18½	@ 14ax	
Heavy butt branded steers	@ 18½	@ 18½	13b@14ax	
Heavy Colorado steers	@ 18	@ 18	@ 13½ax	
Ex-light Texas steers	@ 18	@ 18	@ 13½ax	
Branded cows	@ 18	@ 18	12½b@13½ax	
Heavy native cows	@ 19½	18½@19	14½b@14½ax	
Light native cows	@ 20	@ 20	13½b@14ax	
Native bulls	@ 15½	@ 15½	@ 11ax	
Branded bulls	14 @ 14½	14 @ 14½	@ 8ax	
Calfskins	@ 20	@ 20	19b@20½ax	
Kips	@ 23	@ 23	18½@18½	
Kips, overwt.	@ 23	@ 24ax	@ 16½	
Kips, branded	@ 23	@ 21ax	@ 15	
Slunks, regular	@ 1.30	@ 1.30	@ 90	
Slunks, hairless	@ 60	@ 60	55 @ 60	

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ending Aug. 20, '27.	Week ending Aug. 13, '27.	Cor. week, 1926.	
Natives, all weights	@ 20	@ 20	@ 13½	
Branded hds.	@ 18	@ 18	@ 12½	
Bulls, native	@ 13	@ 15	@ 10	
Branded bulls	@ 15	@ 13½	@ 8	
Calfskins	@ 20	@ 21	17½@18½	
Kips	@ 20	@ 21	18 @ 17	
Slunks, regular	1.00@1.10	1.00@1.10	70 @ 85	
Slunks, hairless	No. 1.....50	@ 60	50 @ 60	25 @ 30n

COUNTRY HIDES.

	Week ending Aug. 20, '27.	Week ending Aug. 13, '27.	Cor. week, 1926.	
Heavy steers	@ 17	16 @ 16½	10 @ 10½	
Heavy cows	@ 17	16 @ 16½	9 @ 9½	
Bufs	17½@18	17 @ 18	10½@11	
Extremes	20 @ 20½	19½@20	12½@13½	
Bulls	@ 13	@ 13	7½@ 8ax	
Calfskins	@ 18	@ 17n	14 @ 15	
Kips	@ 17	@ 17n	13 @ 14	
Light calf	@ 1.10	@ 1.10	90 @ 1.00	
Deacons	@ 1.15	@ 1.15	90 @ 1.00	
Slunks, regular	60 @ 65	
Slunks, hairless	15 @ 25	
Horsehides	6.50@6.75	6.50@6.75	4.00@5.00	
Hogskins	25 @ 30	25 @ 30	30 @ 35	

SHEEPSKINS.

	Week ending Aug. 20, '27.	Week ending Aug. 13, '27.	Cor. week, 1926.	
Packer lambs	@ 2.00	@ 2.00	2.30@2.35	
Pkrs. shearings	@ 1.15	@ 1.15	@ 1.50	
Dry pelts	25 @ 25½	25 @ 25½	22 @ 24	

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., Aug. 17, 1927.

CATTLE—Receipts continue light for this season of the year, especially from the western ranges. Fed yearlings have shown more strength than other classes during the past week and are now selling on a par with steers. Medium and grass butchers are 25@50c lower for the week.

We quote: Choice to prime yearlings and steers, \$13.50@14.25; good to choice, \$12.00@13.50; fair to good, \$10.00@12.00; common, down to \$8.50; grass heaves, \$8.00@11.00; choice to prime heifers, \$12.00@13.00; good to choice, \$11.00@12.00; fair to good, \$9.50@11.00; choice fat cows, \$8.00@9.00; veals, \$7.00@12.50; bulls, \$6.00@7.25.

HOGS—Little change has been noted in the hog trade. Light and light butchers, \$10.00@10.40; medium and heavy butchers, \$8.25@9.75; sows, \$7.50@7.90; stags, \$7.00@7.25.

SHEEP—Lambs are 50c higher for the week. Top native lambs, \$13.90; ewes, 25c higher; top natives, \$7.00.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Aug. 13, 1927.

CATTLE.

	Week ending Aug. 13.	Prev. week.	Cor. week, 1926.
Chicago	27,477	27,700	29,775
Kansas City	31,333	26,371	30,825
Omaha	19,661	17,312	21,972
East St. Louis	14,208	16,219	15,374
St. Joseph	9,788	10,940	10,802
Sioux City	7,074	7,794	8,567
Cudahy	1,037	946	948
Fort Worth	6,206	7,021	6,509
Philadelphia	1,627	1,903	2,062
Indianapolis	4,927	4,138	4,173
Boston	1,316	1,096	1,314
New York and Jersey City	9,327	7,350	8,995
Oklahoma City	5,925	3,765	4,569
Total	136,906	132,255	145,685

HOGS.

	Week ending Aug. 13.	Prev. week.	Cor. week, 1926.
Chicago	103,900	110,900	88,700
Kansas City	19,825	22,792	25,371
Omaha	33,069	35,512	38,775
East St. Louis	27,880	32,597	26,281
St. Joseph	20,658	24,480	21,174
Sioux City	23,466	31,263	31,472
Cudahy	10,289	10,252	18,417
Fort Worth	3,383	3,995	2,172
Philadelphia	15,847	14,498	12,312
Indianapolis	18,329	10,379	17,764
Boston	10,321	12,275	7,558
New York and Jersey City	40,225	40,946	28,333
Oklahoma City	1,958	3,472	2,926
Total	329,148	362,370	321,255

SHEEP.

	Week ending Aug. 13.	Prev. week.	Cor. week, 1926.
Chicago	60,155	53,495	54,780
Kansas City	20,759	17,367	27,761
Omaha	32,593	32,285	30,373
East St. Louis	14,810	15,779	15,775
St. Joseph	12,949	15,438	20,987
Sioux City	3,568	3,995	2,808
Cudahy	315	357	340
Fort Worth	2,089	3,018	2,388
Philadelphia	4,593	5,740	6,439
Indianapolis	2,891	3,588	2,396
Boston	4,593	6,280	6,555
New York and Jersey City	54,967	50,865	54,350
Oklahoma City	253	196	178
Total	217,173	208,350	225,109

NEW YORK LIVE STOCK.

Receipts of live stock at New York for week ending Aug. 13, 1927, were reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,253	8,269	1,964	36,559
New York	1,023	3,125	17,512	4,793
Central Union	3,520	1,220	11,695
Total	7,796	12,614	19,476	53,047
Previous week	6,536	10,851	21,500	47,405
Two weeks ago	6,279	12,153	20,339	58,016

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ICE AND REFRIGERATION

ICE NOTES.

The New Orleans Cold Storage & Warehouse Co., New Orleans, La., will construct an ice plant to cost \$130,000.

The Schurtz System Refrigeration Co., Kansas City, Mo., has been incorporated with a capital stock of \$100,000. Ralph E. Schurtz and Robert N. Tutt are the incorporators.

The Terminal Refrigerating & Warehouse Co. has been formed for the purpose of coordinating the plant operation and the business of the Washington Market Co., Washington, D. C. The company will also operate the Terminal Refrigerating & Warehousing Corporation. The capital of the company is \$1,000,000.

The plant of the Norton McClelland Ice & Cold Storage Co., Alamosa, N. M., has been purchased by Hansen Brothers. Sante Fe, N. M.

The economic necessity of a state-owned port, consisting of a cold storage warehouse and up-to-date terminal facilities for the marketing of Georgia products, was stressed at the recent meeting of agricultural and manufacturing interests held at Savannah, Ga.

One of the largest cold storage and ice manufacturing plants in Richmond, Va., formerly the Roseneck Brewery Co., now owned by Hermitage Building Corporation, has been sold to the East Coast Utilities Co. for a price said to be close to \$100,000.

Fruit Growers around Wenatchee, Wash., are organizing to construct a cold storage warehouse.

The Ohio Terminal Co., Cleveland, Ohio, has issued \$1,325,000 first mortgage, 6 per cent sinking fund gold bonds. The proceeds of the issue will be used to retire \$960,000 funded indebtedness and to defray, in part, the cost of a new plant being erected by the company.

The Chattanooga Transfer and Storage Co., Chattanooga, Tenn., is planning the erection of a cold storage warehouse to cost \$100,000.

Hamlett & Perry Bros., Tampa, Fla., are planning to erect a cold storage plant.

Joseph Papania Co., Lexington, Tex., has let a contract for the construction of a cold storage warehouse. It will cost \$100,000.

Tooke & Reynolds have acquired the two properties of the Minden Ice & Cold Storage Co. at Minden, La.

The Stevenson Engineering Co., Fort Worth, Tex., will construct a central refrigerating plant in Dallas, Tex. The project will cost \$1,000,000, and construction work will start in 60 days.

The Merchants' Transfer Co., San Antonio, Tex., is planning the construction of a dry and cold storage warehouse to cost \$1,000,000.

ENGINEERS MEET IN NOVEMBER.

The eighteenth annual convention and educational exhibit of the National Association of Practical Refrigerating Engineers will be held in San Francisco, Calif., Nov. 29 and 30, and Dec. 1 and 2, 1927.

Two special trains have been arranged to carry delegates to this gathering. One will leave Chicago over the Chicago & Northwestern Railroad at 8:30 P. M., Nov. 25, and the other will leave New Orleans over the Southern Pacific Railroad 10:40 A. M. on the same date.

WATERPROOFING INSULATION.

In the wall of a cold storage room the corkboard lining is exposed to moisture from both outside and inside. A 12-inch brick wall may be rain-tight, and yet it is not moisture tight even if all joints between the brick were filled solid with mortar. Both the brick and the mortar are porous and allow moisture to penetrate by capillary attraction, as has often been verified by actual tests.

Under the influence of wind the exposed surface of a brick wall will dry very soon, but this drying action does not reach the water already drawn in, especially if the room is being refrigerated, the temperature within the wall getting lower and lower toward the inside.

At 90 deg. F. a cubic foot of air can hold up to 14.79 grains of moisture; at 60 deg., 5.745 grains, and at 30 deg., 1.935 grains. As the air and moisture become cooled, the excess moisture will be precipitated.

How Moisture Accumulates.

At the room side of the insulation we have this condition: When the door is opened, or if people are present, moisture at relatively high temperature mixes with the air; and the goods in the room such as meat or other perishables also lose moisture. Very soon the air is fully saturated, and whatever moisture is not gathering as frost upon the refrigerating pipes will be precipitated as condensation upon any cold surface or wall.

These phenomena have been studied years ago and the conclusion was reached that special efforts must be made to prevent the entry of moisture into the insulation.

It has been shown that for each 1 per cent moisture absorbed, the heat conduction increases 4 to 40 per cent, depending upon the material used.

The modern protection of all sorts of

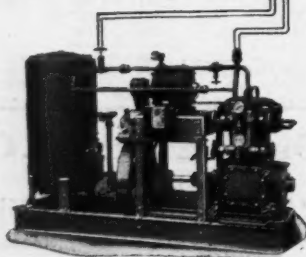


A FRICK Refrigerating Machine

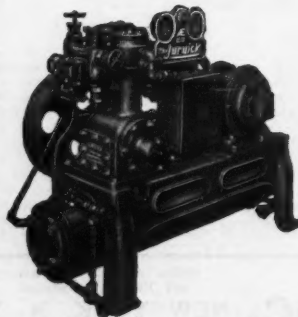
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insulating materials is an asphalt emulsion, equivalent to a pulverized pure asphalt mixed with a certain amount of cold water, prepared in accordance with a process first developed in Germany and covered by a number of United States patents. Under this method the asphalt is broken up into minute particles averaging 0.001 to 0.005 inch in presence of an inert mineral colloid such as asbestos fibres.

Asphalt for Dampproofing.

At the factory the asphalt flows into a high speed emulsifying machine whose propellers whip the stream of asphalt into the most minute particles and at the same time combine it with the water and the colloid. In this way the particles of asphalt are held in suspension until after the emulsion has been applied on the job, when the water disappears by evaporation, leaving the mixture of asphalt and asbestos fibres behind, in the form of a homogeneous coating. This emulsion can be applied cold with a brush by hand or by means of a spraying machine.

This emulsified asphalt is being marketed under various trade names. There must be differences among these as in the case of other goods of different manufacture, but so far as we can see the main difference is in their water content and consistency.

The liquid emulsion flows like cream and can be applied like a paint to metal, stone and wood surfaces with a cheap fibre brush or a spray. The thick emulsion, or asphalt mortar, simply contains less water. It is plastic and can be troweled on, successfully taking the place of cement or gypsum plaster and forming one continuous waterproofing sheet, requiring no scoring.—From a paper read by Charles H. Herter, before the N. Y. Chapter No. 2, National Association of Practical Refrigerating Engineers.

CUTS SHIPPING LOSSES.

(Continued from page 24.)

times. Unserviceability came with excessive weaving and the loosening of the cleat at both ends at the top, due to the wires loosening.

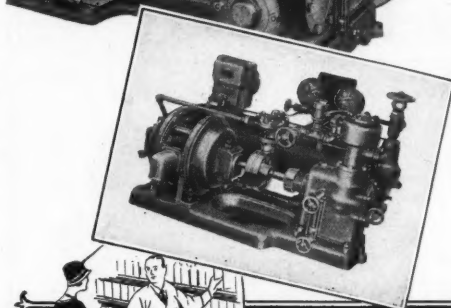
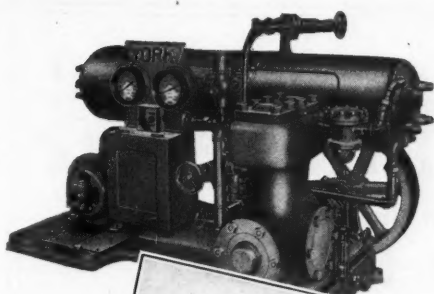
The last 100-pound loin crate to be tested had the same weight when packed and the same specifications as the one used in the fourth test. In this case the wires were improperly twisted when closing. The crate failed after it had been dropped eight times, due to the twist in the wires pulling apart.

Tests on 50-Lb. Loin Crates.

The need for properly fastening the wires on loin crates after packing was brought out more forcibly in the case of the tests made on 50-pound loin crates. Two cases of identical design were filled with product and tested in the same way as the larger loin boxes.

In one case the wires were properly twisted and in the other the wires were improperly twisted after the cases had been packed.

The crates weighed 6¾ pounds apiece and the gross weight of each case and its contents was 79 pounds. These crates had ¾-inch ends, 3/16-inch sides and no end



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The York full automatic refrigerating unit is just the thing for the meat and produce market. Here is a machine obtainable in sizes ranging from one-half ton to eight tons daily capacity. It is a self-contained unit, direct-connected to motor, thus effecting an economy in power. It is small, compact, all parts readily accessible, and the entire unit is portable. Thousands of meat and produce men all over the country are eliminating waste and spoilage and conducting their establishments more profitably since installing York Equipment.

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liners. The crates were each bound with five No. 15 wires with 1½-inch spaces in the stitching.

In the tests the crate with the wires properly twisted was dropped 67 times before it became unserviceable, through loosening of the top and bottom cleats. The crate with the wires improperly twisted withstood only 9 drops when the wires failed at the twist and the top of the box came open.

Tests and Lard Crates.

Four tests were made on crates for holding six 8-pound pails of lard, with the results which prove further the need for using care when closing crates and boxes, whether closed and held together with wires or nails.

In this series of tests four crates were

used. Two of these were wire-bound and two nailed.

The two wire-bound crates had identical specifications—3/16-inch ends, sides, top and bottom and no end liners. Four wires of 14 gauge with two inches in the spacing were used on each crate.

On one crate the wires were properly twisted and on the other improperly fastened. The crate with the wires properly twisted endured 47 falls without failing, but the lard cans had been damaged to the extent that the lard was escaping.

The crate which had the wires improperly twisted was dropped but nine times when it became unserviceable, due to the wires loosening at the twists.

How an Extra Nail Saved Loss.

The two nailed crates tested also were

Cold Storage Insulation

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CRESCENT (100% PURE) CORKBOARD

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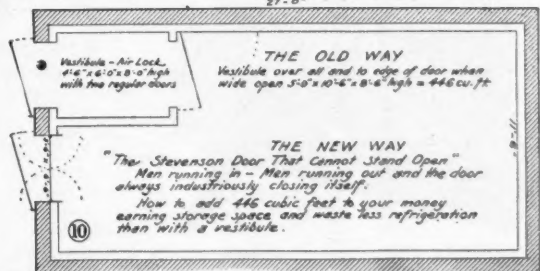
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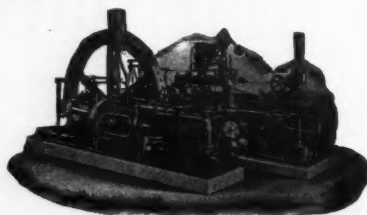
Vilter Refrigerating and Ice Making Plants

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8 Tons Capacity and up

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1 to 18 Tons

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EST. 1867

Milwaukee, Wis.

identical. They were constructed with two end pieces $\frac{5}{8}$ ths by 3 by $15\frac{1}{2}$ inches, and two pieces $\frac{5}{8}$ ths by $1\frac{3}{4}$ by 8 inches. There were two slats in the sides and three in the tops and bottoms, each $\frac{3}{8}$ by $2\frac{3}{4}$ by $24\frac{1}{4}$ inches.

In one case two 5d nails were placed in each end of each slat and in the other three nails of the same size placed in each end of each slat. It is the usual practice in meat packing plants to use but two nails in each end of each slat.

The better nailed case was dropped 22 times before it failed due to the bottom slats loosening at one end. The other case was dropped but 7 times before it became unserviceable, due to a slat loosening and permitting the contents to escape.

All of which proves that it pays to see that employes properly pack, wire and nail meat crates to prevent loss.

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Write for F.O.B. prices

MEAT INSPECTION CHANGES.

Recent meat inspection changes are announced by the U. S. Bureau of Animal Industry as follows:

Meat Inspection Granted.—Tanner & Co., 1435 W. 49th street, Seattle, Wash.; Begley Food Products Co., 1711-1717 Fulton street, Chicago, Ill.; Mandarin Sauce Co., Inc., 750 Ceres avenue, Los Angeles, Calif.; Chamberlain & Co., Inc., 12-28 Clinton street and 23-32 Blackstone street, Boston, Mass.

Meat Inspection Withdrawn.—Far Famed Meat & Sausage Co., Kansas City, Kans.; Boyd Packing Co., Richmond, Va.; N. E. Hollis Co., Boston, Mass.; Ottenheimer Bros., Baltimore, Md.; Philip Fistori, Somerville, Mass.; Lester Pancero, Cincinnati, Ohio; National Hotel Supply Co., New York, N. Y.

Meat Inspection Extended.—C. F. Vissman & Co., Louisville, Ky., to include Vissman-Louisville Co.; Illinois Meat Co., 3939 S. Wallace street, Chicago, to include the Plantation Packing Co.; Miller & Hart, Chicago, to include the Fort Dearborn Packing Co., and exclude the American Provisions Export Co.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under federal inspection at New York City, N. Y., are officially reported for the week ending Aug. 13, 1927, with comparisons, as follows:

	Week ending Aug. 13.	Prev. week.	Cor. week. 1926.
West. dressed meats:			
Steers, carcasses....	8,315½	6,618	9,101½
Cows, carcasses....	547	403	465
Bulls, carcasses....	115	138	114
Veals, carcasses....	7,008	6,077	9,540
Lambs, carcasses....	21,069	19,746	19,746
Mutton, carcasses....	2,126	1,764	4,254
Beef cuts, lbs....	792,405	200,933	328,761
Pork cuts, lbs....	867,544	821,727	735,560
Local slaughters:			
Cattle.....	9,327	7,350	10,329
Calves.....	14,560	9,420	14,403
Hogs.....	40,225	40,946	32,563
Sheep.....	54,967	50,865	53,138

JUNE CANNED MEAT EXPORTS.

During June, canned meat exports from the United States were as follows, according to the U. S. Bureau of Foreign and Domestic Commerce: Beef, 293,939 lbs.; pork, 565,937 lbs.; sausage, 443,232 lbs.; other meats, 210,954 lbs.

During the same month the total amount of canned meats shipped to Alaska, Hawaii and Porto Rico were as follows: Beef, 32,624 lbs.; sausage, 177,850 lbs.; other meats, 81,132 lbs.

TRADE GLEANINGS.

The Southern Texas Cotton Oil Co., Houston, Tex., has increased its capital to \$2,250,000.

The Forest City Oil Mill, Rutherfordton, N. C., has increased its capital stock \$20,000.

Adolf Gobel, Inc., New York City, has opened a branch at 107 Vine street, Philadelphia, Pa.

The Producers' Cotton Oil Co. will build and operate a six-press mill in Hobart, Okla.

Frye & Co., Nampa, Ida., have sold their meat packing business to the Meridan Products Co.

The Gibson Packing Co., Yakima, Wash., has sold its retail market in Ellensburg, Wash., to H. A. Meerdink.

The Dorthan Oil Mill Co., Dorthan, Ala., has acquired the three-press plant of the Southern Cotton Oil Co., at that place.

The James Henry Packing Co., Seattle, Wash., wholesale and retail meat dealers, has decreased its capital stock to \$250,000.

John Lewis & Co., packers, Spokane, Wash., have sold their retail market at Colville, Wash., to O. R. Anderson, A. Eggats and H. Davenport of Couer d'Alene, Ida.

The Big Bend Cotton Oil Co., Marfa, Tex., is erecting a cold press cottonseed cake and cotton oil plant with a daily capacity of 18 tons. John M. Duke is the manager.

The Vegetable Oil Co., San Pedro, Calif., has been granted additional space on the harbor and will now be able to start construction on an additional building which has been planned for some time.

Construction work has started on the plant of the Barton Packing Co. on East Marginal Way near the old Meadows race track, Seattle, Wash. When completed the plant will cost several hundred thousand dollars.

Spontaneous combustion is blamed for a fire which destroyed the hair storage house of Swift and Company's packing plant at Watertown, S. D., recently. The damage was small. The main building was not injured.

The Elkhart Packing Co., Elkhart, Ind., is building an addition to its plant to give nearly double the office space now available. New equipment will also be installed to increase the capacity of the sausage department. The building addition and the new equipment will cost in the neighborhood of \$7,000.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock of leading Canadian centers for the week ending, Aug. 11, 1927, with comparisons:

BUTCHER STEERS

1,000-1,200 lbs.

	Week ended Aug. 11.	Prev. week.	Same week. 1926.
Toronto.....	\$ 9.25	\$ 9.05	\$ 8.00
Montreal.....	8.00	8.25	7.00
Winnipeg.....	8.00	7.50	7.00
Calgary.....	6.75	6.75	6.25
Edmonton.....	6.50	6.50	6.00
Pr. Albert.....
Moose Jaw.....	...	6.00	...

VEAL CALVES.

	Week ended Aug. 11.	Prev. week.	Same week. 1926.
Toronto.....	\$14.25	\$13.00	\$13.00
Montreal.....	11.00	11.00	10.00
Winnipeg.....	10.00	9.00	9.00
Calgary.....	8.50	8.50	7.00
Edmonton.....	8.00	8.00	6.50
Pr. Albert.....	6.00	6.00	...
Moose Jaw.....	8.00	7.50	...

SELECT BACON HOGS.

	Week ended Aug. 11.	Prev. week.	Same week. 1926.
Toronto.....	\$11.40	\$11.40	\$14.26
Montreal.....	11.35	11.25	14.00
Winnipeg.....	11.35	10.75	13.47
Calgary.....	10.85	10.60	13.47
Edmonton.....	11.25	10.75	13.47
Pr. Albert.....	10.85	10.25	...
Moose Jaw.....	11.25	10.65	...

GOOD LAMBS.

	Week ended Aug. 11.	Prev. week.	Same week. 1926.
Toronto.....	\$15.00	\$15.00	\$15.35
Montreal.....	13.00	13.50	14.00
Winnipeg.....	13.00	13.00	12.00
Calgary.....	11.50	11.50	12.00
Edmonton.....	11.00	12.00	10.50
Pr. Albert.....	10.50	10.50	...
Moose Jaw.....	12.50	7.50	...

Service—that gains you popular confidence

Increased sales are the result of increased popular confidence. And increased popular confidence in your goods follows when the consumer is fully satisfied. Can a packaged product be wholly satisfactory unless it is properly packaged? Certainly not.

That is a point about Canco service. It helps you to select a better package and leads to greater sales.

And Canco service is something that many manufacturers are relying on, more and more. It is part of the Canco organization that brings results in money saved and prestige gained for Canco customers.

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METAL SIGNS AND DISPLAY FIXTURES

New York
Chicago
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CANCO

Sales
Offices in
all principal
cities

Chicago Section

J. C. Hormel, vice-president of Geo. A. Hormel & Co., Austin, Minn., was in the city the early part of this week.

Packers' purchases of live stock at Chicago for the first four days of this week totaled 38,478 cattle, 9,176 calves, 65,860 hogs and 48,088 sheep.

John W. Hall is emulating Andy Gump these days; he was away again this week on a fishing expedition in Michigan. But Andy does not class with John as a fisherman.

Fred Burrows, of J. C. Wood & Co., brokers, Chicago, left the latter part of the week on his vacation which he will spend at Lake Geneva in southern Wisconsin.

William F. Mueller, who has been connected with the casings business for more than 30 years, and is well known in the packinghouse and sausage trade, has joined the sales staff of the Independent Casing and Supply Co.

Prices realized on Swift & Company sales of carcass beef in Chicago for the week ending Aug. 13, 1927, on shipments sold out were as follows: Cows, common to good, 10@15c; steers, common to medium, 15@19c; steers, good to choice, 18@21c. The average was 17.12c a pound.

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Pine & Munnecke Co.
Packing House and Cold Storage
Construction; Cork Insulation and
Overhead Track Work
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Detroit, Mich.

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ENGINEERS
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SPECIALTIES, Packing Plants, Cold Storage,
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lations, Investigations
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sultation on Power and Operating Costs, Ouring,
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Lower construction cost. Higher efficiency.
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Architectural Engineering
Specializing in
Packing Plants, Cold Storage, Car Icing
111 W. Jackson Blvd. Chicago, Ill.

I. W. Ringer, Seattle, Wash, elected second vice-president of the National Association of Retail Meat Dealers at the annual convention held in Washington, D. C., Aug. 8, 9, 10 and 11, stopped off in Chicago this week on his way home.

Provision shipments from Chicago for the week Aug. 13, 1927, with comparisons are reported as follows:

	Last wk.	Prev. wk.	Cor. week 1926.
Cured meats, lbs.	18,012,000	17,810,000	21,262,000
Fresh meats, lbs.	31,823,000	30,830,000	30,713,000
Lard, lbs.	4,682,000	5,532,000	7,650,000

Arthur Scheck, the well known packinghouse trading expert, has established himself in the brokerage business at No. 544 West 43rd street. Mr. Scheck has been connected with several well-known brokerage concerns, and has a wide acquaintance and popularity in the trade.

Friends in the trade have received announcement of the marriage of Elmer J. Focke, of the Wm. Focke Sons Co., Dayton, O., packers, to Miss Marie Berno. The wedding took place on August 2 at the Church of St. Clotilde in Paris, France. The happy couple will be at home in Dayton after November 3rd.

F. Edson White, president of Armour and Company, has accepted the invitation of John E. Edgerton, president of the National Association of Manufacturers, to serve on the American Industry Committee of One Hundred, as one of the members from Illinois. The committee will draw up national planks to be submitted to both the Republican and the Democratic parties at their convention next year. The committee will consist of industrial and business leaders from all states.

Packing House Products Oldest Brokers in Our Line

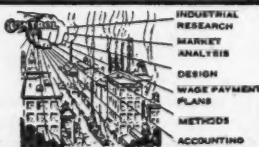
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Carcass Beef—F. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
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WILLIAM H. KNEHANS, Chief Engineer
ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

Harold L. Woodruff, for many years with the Cudahy Packing Co., at their house at No. 611 West 34th St., New York City, in the capacity of sales manager, has severed this connection and is in the brokerage business at No. 448 West 14th St., New York City. He has the heartiest wishes for his success from his many customers in and around New York. He is now on a trip in the West, but will be in his office ready for business on August 29.

DEATH OF J. OGDEN ARMOUR

(Continued from page 25.)

of the organization to be drafted, or of claiming exceptions on the ground of essential service.

"I'll tell you what I think about it," said Mr. Armour instantly.

"The government of the United States can have Armour & Co.

"The government of the United States can have J. Ogdan Armour.

"The government of the United States can have any man or any group of men of Armour & Co.

"There will be no requests for exemption. Whether it is patriotism or selfishness that moves each of us counts for little in the outcome. Many of us do not realize it, but as a nation and as free men, we have staked all and we shall win or lose all.

"That's what I think about the 'situation.'"

Tributes from Trade Leaders.

Some of the leaders in the meat packing industry and in public life paid tribute to Mr. Armour as follows:

F. Edson White, who succeeded Mr. Armour as president of Armour & Co., spoke of his achievement in multiplying by five the business which he had inherited, and of his consideration for the welfare of his employees.

"Mr. Armour's death will be mourned by thousands of his friends and particularly by those who have worked with him and lived with him as employees of Armour and Company," Mr. White said. "We have lost a real friend, one who was concerned if we were sick and equally

L. V. Estes Incorporated

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and
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thoughtful when we were well. Mr. Armour fell heir to a big business. He developed and expanded it to five times the size it was when he got it."

Thomas E. Wilson, president of Wilson & Co., said: "The entire industry has lost a great champion, one deeply admired and dearly loved by those who really knew him as I did. His passing at so young an age is most regrettable."

A Man of Character.

Edward F. Swift, vice-president of Swift & Co., said: "We are all deeply grieved to learn of Mr. Armour's death. From advices that we have been receiving frequently from our people in London we had hoped Mr. Armour had successfully passed the crisis of his illness."

"Our acquaintance with him covers our entire business experience in which we came to know him as a man of splendid character and great ability. His name will endure as one of the great business men of our time."

Edward G. McDougall, president of Libby, McNeill and Libby: "J. Ogden Armour was a great leader in an essential industry and a worthy successor to his father who was an outstanding pioneer in that industry."

Oscar G. Mayer, president of the Institute of American Meat Packers, said: "J. Ogden Armour was one of the outstanding figures in the packing industry. He was a builder. His colorful and inspiring personality, his friendliness and personableness endeared him to many friends both within and without the industry. He was for many years a director of this institute."

"J. Ogden Armour inspired the respect and confidence of all who came in contact with him," said Charles G. Dawes, Vice President of the United States. "He was a man of great generosity. His benefactions for the poor were memorable and never advertised. Thousands will mourn the loss of this generous, modest, and helpful man."

Tribute from Charles M. Schwab.

Charles M. Schwab, the steel magnate, speaking at one of the sessions of the annual convention of the Institute of American Meat Packers, said of Mr. Armour:

"I have had a life long friendship and admiration for Ogden Armour. He has been such a friend and such a man that I have admired him and loved him for 40 years."

"The aristocracy of this age is not the aristocracy of wealth or position, but the aristocracy of men who do something for the good of their fellow man."

"Not the man who thinks he is a better man than the other fellow, not the man who puts on airs and parades his family title and his wealth, but men like Ogden Armour are the widest kind of democrats, and yet the best and noblest of the human race."

John W. Hall: "His unfailing generosity, his tenderness, his devotion to his friends, his charity, his many lovable democratic qualities made him respected and admired by all who knew him. A great heart has stopped beating, a great mind has ceased to function. He has left behind him thousands of men who have learned through him many of the real things of life from his ministrations of service and fidelity to his fellow men."

"All that was mortal of J. Ogden Armour is now nothing but clay, but those that knew J. O. will never forget the influence of his character. In 1912, when the writer was out on a limb, broke and discouraged, 'J. O.' sent for and offered me a position. His kindness at that time can never be forgotten. It was a privilege to know him. True friend, wise counselor, able leader, farewell."

Mr. Armour is survived by his widow and one daughter, Mrs. John J. Mitchell, Jr., of Chicago. His mother died a few weeks ago. His nephews, Philip D. Ar-

mour III and Lester Armour, and his cousin, A. Watson Armour, are vice-presidents of Armour and Company.

The funeral will be held at a later date, when the body is brought to Chicago for interment, probably on August 29.

WILSON RETURNS FROM ABROAD.

Thomas E. Wilson, president of Wilson & Company, returned this week with Mrs. Wilson from a vacation trip abroad. Mr. and Mrs. Wilson visited Great Britain and the Continent, and chief attention was given to recreation.

"The situation abroad from the packer viewpoint," said Mr. Wilson, "is not especially rosy at this time, but there is



THOMAS E. WILSON

encouragement ahead. Europe will need our meat products later on, both meats and fats. Conditions in England are getting better, and the market there for meats will improve. The same is true with regard to prospects for our fats on Continental markets.

"England is taking hold of the situation with regard to non-boraxed meats very intelligently, and in the end this should result in considerable benefit to American products."

UP IN THE CASINGS WORLD.

From salesman to vice-president in charge of sales is the record made by L. W. Pfaelzer, of the Independent Casing and Supply Co. Mr. Pfaelzer has been engaged in the sales end of the casing business for many years, and for the past few years occupied the position of sales manager with the Independent company. He was elected as vice president of the company a short time ago.

Harry W. Strauss, who has been in charge of production at all plants, as well as carrying other executive duties, was elected assistant secretary and treasurer of the company.

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 8.....	18,576	2,584	37,438	12,504
Tues., Aug. 9.....	13,094	2,542	28,280	14,380
Wed., Aug. 10.....	12,343	1,724	20,118	14,778
Thurs., Aug. 11.....	9,472	2,251	28,155	15,683
Fri., Aug. 12.....	2,458	1,082	14,974	14,283
Sat., Aug. 13.....	432	234	1,623	3,135
Total last week.....	56,375	10,417	130,586	75,653
Previous week.....	50,918	10,904	138,018	71,679
Year ago.....	57,002	11,377	107,024	85,485
Two years ago.....	55,357	14,399	101,624	81,258

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 8.....	4,752	290	10,350	539
Tues., Aug. 9.....	2,995	38	7,656	1,211
Wed., Aug. 10.....	3,798	25	8,073	1,267
Thurs., Aug. 11.....	3,048	58	5,646	4,373
Fri., Aug. 12.....	1,415	16	9,264	3,155
Sat., Aug. 13.....	144	...	497	1,461
Total last week.....	16,152	425	36,486	12,006
Previous week.....	13,093	404	37,282	14,428
Year ago.....	16,794	315	25,578	24,251
Two years ago.....	14,611	596	21,352	19,850

Receipts at Chicago Stock Yards thus far this year to Aug. 13, with comparative totals:

	1927.	1926.
Cattle.....	1,720,297	1,834,583
Calves.....	455,737	486,449
Hogs.....	4,812,943	4,419,432
Sheep.....	2,169,525	2,414,061

Combined weekly hog receipts at eleven markets for week ending Aug. 13, with comparisons:

Week ending Aug. 13.....	453,000
Previous week.....	460,000
1926.....	440,000
1925.....	420,000
1924.....	554,000
1923.....	577,000
1922.....	485,000

Combined receipts at seven markets for the week ending Aug. 13, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending Aug. 13.....	194,000	374,000	213,000
Previous week.....	174,000	392,000	191,000
1926.....	233,000	374,000	260,000
1925.....	255,000	346,000	233,000
1924.....	207,000	446,000	215,000
1923.....	243,000	470,000	181,000
1922.....	242,000	389,000	203,000

Combined receipts at seven points for the year to Aug. 13, with comparisons:

	*Cattle.	Hogs.	Sheep.
1927.....	5,337,000	14,925,000	5,986,000
1926.....	6,139,000	14,374,000	6,332,000
1925.....	5,996,000	18,897,000	5,952,000
1924.....	5,995,000	20,335,000	5,891,000
1923.....	6,118,000	19,861,000	5,991,000
1922.....	5,771,000	14,797,000	5,766,000

*Previous to 1927 calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts, average weight and top average price for hogs, with comparisons:

	Number received.	Average weight lbs.	Prices—Top.	Average.
*This week.....	130,500	252	\$11.05	\$ 9.05
Previous week.....	138,013	253	11.10	9.20
1926.....	107,024	272	13.85	11.60
1925.....	101,624	246	14.30	13.25
1924.....	151,037	243	10.20	9.20
1923.....	151,343	243	8.85	7.50
1922.....	134,262	256	10.35	8.75
Av. 1922-1926.....	129,000	252	\$11.50	\$10.05

*Receipts and average weight for week ending Aug. 13, 1927, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending Aug. 13.....	\$11.80	\$ 9.05	\$ 6.00	\$14.00
Previous week.....	11.85	9.20	6.00	13.65
1926.....	9.65	11.60	6.50	13.75
1925.....	12.40	13.25	7.00	14.90
1924.....	9.70	9.20	7.10	13.45
1923.....	10.70	7.50	6.75	12.95
1922.....	9.80	8.75	6.50	12.60
Av. 1922-1926.....	\$10.45	\$10.05	\$ 6.75	\$13.55

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending Aug. 13.....	40,200	94,000	63,500
Previous week.....	37,825	100,736	57,251
1926.....	40,208	81,446	59,232
1925.....	40,746	80,272	61,408
1924.....	36,149	119,925	52,994

*Saturday, Aug. 13, estimated.

Chicago packers hog slaughters for the week ending Aug. 13, 1927:

Armour & Co.....	6,900
Anglo American.....	4,700
Hammond & Co.....	10,400
Morris & Co.....	3,900
Wilson & Co.....	12,200
Boyd-Lunham.....	8,700
Western Packing Co.....	4,100
Roberts & Oake.....	10,100
Miller & Hart.....	3,400
Independent Packing Co.....	3,800
Brennan Packing Co.....	2,500
Agar Packing Co.....	6,700
Others.....	4,300
Total.....	22,200

Total..... 103,900
Previous week..... 110,900
1926..... 88,700
1925..... 89,600
1924..... 123,900
(For Chicago livestock prices see page 43.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday, Aug. 18, 1927.

Regular Hams.			
	Green		S. P.
8-10	18 1/4	19 1/2	
10-12	17 1/2	18 1/2	
12-14	16 1/2	17 1/2	
14-16	16 1/4	17	
16-18	15 1/2	17	
18-20	15 1/4	17	
10-16	Range.....	16 1/4
16-22	15 1/4
S. P. Boiling Hams.			
	H. Run.		Select.
16-18	17	17 1/2	
18-20	17	17 1/2	
20-22	16 1/2	17	
S. P. Skinned Hams.			
		(Boiling Age)	
16-18		18	
18-20		17 1/2	
20-22		16 3/4	
Skinned Hams.			
	Green		S. P.
10-14	17 1/4	18	
14-16	17 1/4	18	
16-18	17	17 1/4	
18-20	16 1/4	16 1/4	
20-22	15 3/4	15 1/2	
22-24	15	15	
24-26	14 3/4	14 1/2	
26-30	14 1/4	14	
30-35	13 1/4	13 1/2	
Picnics.			
	Green		S. P.
4-6	13 1/2	13 1/2	
6-8	12	12 1/4	
8-10	9 1/2	10 1/2	
10-12	9 1/4	10 1/4	
12-14	9 1/2	10	
Bellies*.			
	Green		S. P.
6-8	22	23	
8-10	20 1/2	21 1/2	
10-12	19 1/2	20 1/2	
12-14	17 1/2	18 1/4	
14-16	16 1/2	17 1/4	
16-20	16	16 1/4	
*Square Cut and Seedless.			
D. S. Bellies*.			
	Clear		Rib.
16-18	14 1/4	13 1/2
18-20	13 1/2	13 1/2	13 1/2
20-25	13 1/4	13 1/4	13 1/4
25-30	13	13	13
30-35	12 3/4	12 3/4	12 3/4
35-40	12 1/2	12 1/2	12 1/2
40-50	12 1/2	12 1/2	12 1/2
*Fully cured.			
D. S. Fat Backs.			
8-10		10 3/4	10 3/4
10-12		11 1/4	11 1/4
12-14		12 1/4	12 1/4
14-16		12 1/2	12 1/2
16-18		12 1/2	12 1/2
18-20		12 1/2	12 1/2
20-25		13	13
D. S. Rough Ribs.			
40-50		12.75	12.75
50-60		12.25	12.25
60-70		12.00	12.00
70-80		11.75	11.75
Other D. S. Meats.			
Extra Short Clears.....	35-45	12	
Extra Short Ribs.....	35-45	12	
Regular Plates.....	6-8	10 1/4	
Clear Plates.....	4-6	10 1/4	
Jowl Butts.....	8 @	8 1/4	

DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ending August 13 were 5,035 metric tons, all of which went to England.

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2427 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, AUG. 13, 1927.				
	Open.	High.	Low.	Close.
LARD—				
Aug.	12.45	12.45	12.40	12.40
Sept.	12.55	12.55	12.50	12.55
Oct.	13.00	13.00	12.87½	12.92½
CLEAR BELLIES—				
Sept.	12.97½	12.97½	12.97½	12.87½
Oct.	12.97½	12.97½	12.97½	12.97½
SHORT RIBS—				
Sept.	11.90	11.90	11.90	11.80
Oct.	11.90	11.90	11.90	11.90
MONDAY, AUG. 15, 1927.				
	Open.	High.	Low.	Close.
LARD—				
Oct.	12.47¼	12.52½	12.45	12.47½
Nov.	12.55	12.62½	12.55	12.60ax
Dec.	12.72½	12.72½	12.67½	12.67½
Jan.	13.00	13.10	13.00	12.75n
May	13.37½	13.37½	13.37½	13.37½
CLEAR BELLIES—				
Sept.	13.10	13.10	13.10	13.10
Oct.	13.20	13.25	13.20	13.25
Nov.	13.20	13.25	13.20	13.30n
SHORT RIBS—				
Sept.	11.77½	11.77½	11.75	11.75
Oct.	11.90	11.90	11.90	11.90
Jan.	11.90	11.90	11.90	12.75n
TUESDAY, AUG. 16, 1927.				
	Open.	High.	Low.	Close.
LARD—				
Sept.	12.50	12.62½	12.50	12.55
Oct.	12.65	12.72½-75	12.65	12.67½
Nov.	12.77½	12.85	12.77½	12.77½
Dec.	12.90	12.90	12.87½	12.87½
Jan.	13.07½	13.22½	13.07½	13.12½
May	13.52½	13.52½	13.47½	13.47½
CLEAR BELLIES—				
Sept.	13.20	13.42½	13.20	13.40ax
Oct.	13.50	13.60	13.45	13.55ax
Nov.	13.50	13.60	13.45	13.60n
SHORT RIBS—				
Sept.	11.90	12.10	11.80	11.90ax
Oct.	11.95	12.25	11.95	12.10ax
Jan.	11.95	12.25	11.85	12.75n
WEDNESDAY, AUG. 17, 1927.				
	Open.	High.	Low.	Close.
LARD—				
Sept.	12.47½	12.47½	12.42½	12.47½
Oct.	12.60	12.62½	12.55	12.60b
Nov.	12.70	12.70	12.65	12.67½
Dec.	13.05	13.07½	13.00	12.77½
Jan.	13.40	13.40	13.32½	13.37½
CLEAR BELLIES—				
Sept.	13.37½	13.50	13.37½	13.50
Oct.	13.55	13.65	13.55	13.65
Nov.	13.55	13.65	13.55	13.60ax
SHORT RIBS—				
Sept.	11.92½	11.92½	11.85	11.85ax
Oct.	12.10	12.10	12.02½	12.02½
Jan.	12.10	12.10	12.05	12.75n
THURSDAY, AUG. 18, 1927.				
	Open.	High.	Low.	Close.
LARD—				
Sept.	12.47½	12.50	12.45	12.47½
Oct.	12.62½	12.62½	12.57½	12.60ax
Nov.	12.82½	12.82½	12.77½	12.70ax
Dec.	13.07½	13.10	13.02½	12.77½
May	13.37½	13.42½	13.37½	13.05ax
CLEAR BELLIES—				
Sept.	13.65	13.65	13.55	13.45ax
Oct.	13.65	13.65	13.55	13.55
Nov.	13.55	13.60	13.55	13.57½
SHORT RIBS—				
Sept.	11.80ax	11.80ax	11.80ax	11.80ax
Oct.	11.97½	11.97½	11.97½	11.97½
Dec.	12.00ax	12.00ax	12.00ax	12.00ax
Jan.	12.75n	12.75n	12.75n	12.75n
FRIDAY, AUGUST 19, 1927.				
	Open.	High.	Low.	Close.
LARD—				
Sept.	12.47½-50	12.50	12.40	12.40b
Oct.	12.60	12.62½	12.50	12.52½
Nov.	12.67	12.67	12.62½	12.62½
Dec.	13.05-07½	13.07½	12.95	12.70ax
Jan.	13.05-07½	13.07½	12.95	12.97½
May	13.35	13.35	13.27½	13.32½
CLEAR BELLIES—				
Sept.	13.45	13.45	13.25	13.30b
Oct.	13.55	13.55	13.40	13.45
Nov.	13.65	13.65	13.40	13.40ax
SHORT RIBS—				
Sept.	11.75ax	11.75ax	11.75ax	11.75ax
Oct.	11.90ax	11.90ax	11.90ax	11.90ax
Dec.	11.95ax	11.95ax	11.95ax	11.95ax
Jan.	12.75n	12.75n	12.75n	12.75n

JUNE MARGARINE PRODUCTION.

Production of margarine during June, 1927, as reported by the margarine manufacturers to the U. S. Bureau of Internal Revenue, with comparisons, was as follows:

	June, 1927.	June, 1926.
Uncolored margarine	19,451,096	16,915,736
Colored margarine	1,193,674	1,006,603
Total	20,644,770	17,922,339

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, Aug. 18, 1927, with comparisons, were as follows:

	Week ending Aug. 18.	Prev. week.	Cor. week, 1926.
Armour & Co.	7,376	5,010	6,860
Anglo-American Prov. Co.	4,000	3,700	4,000
Swift & Co.	6,933	8,013	7,355
G. H. Hammond Co.	3,156	3,738	3,717
Morris & Co.	6,924	5,115	5,290
Wilson & Co.	8,180	5,769	6,377
Boyd-Lunham Co.	2,855	4,018	3,317
Western Pkg. & Prov. Co.	10,319	8,618	10,642
Roberts & Oake	4,035	6,414	4,065
Miller & Hart	4,466	3,060	3,343
Independent Pkg. Co.	1,784	2,503	5,337
Brennan Pkg. Co.	6,352	5,175	5,600
Agar Packing Co.	4,124	3,900	2,400
Total	70,204	64,733	64,413

CHICAGO RETAIL FRESH MEATS.

Beef.			
	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.....	25	22	12
Rib roast, light end.....	40	28	20
Chuck roast.....	26	20	14
Steaks, round.....	45	30	20
Steaks, sirloin, first cut.....	45	32	22
Steaks, porterhouse.....	50	37	25
Steaks, flank.....	28	25	18
Beef stew, chuck.....	20	18	12 1/2
Corned briskets.....	24	22	18
Corned plates.....	16	12	10
Corned rumps, boneless.....	25	22	18
Lamb.			
	Good.		Com.
Hindquarters.....	40		25
Legs.....	40		30
Stews.....	20		15
Chops, shoulder.....	25		20
Chops, rib and loin.....	55		25
Mutton.			
Legs.....	26		..
Stew.....	10		..
Shoulders.....	16		..
Chops, rib and loin.....	35		..
Pork.			
Loins, whole, 8@10 av.....	32		@ 35
Loins, whole, 10@12 av.....	30		@ 32
Loins, whole, 12@14 av.....	25		@ 27
Loins, whole, 14 and over.....	22		@ 25
Chops.....	34		@ 36
Shoulders.....	18		@ 20
Butts.....	20		@ 20
Spareribs.....	15		@ 15
Hocks.....	14		@ 14
Leaf lard, unrendered.....	15		@ 15
Veal.			
Hindquarters.....	36		@ 40
Forequarters.....	18		@ 24
Legs.....	36		@ 40
Breasts.....	14		@ 18
Shoulders.....	12		@ 24
Cutlets.....	24		@ 25
Rib and loin chops.....	20		@ 45
Butchers' Offal.			
Suet.....	6		@ 6
Shop fat.....	50		@ 50
Bone, per 100 lbs.....	14		@ 17
Calf skins.....	20		@ 20
Kips.....	20		@ 20
Deacons.....	12		@ 12

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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending, Aug. 20, 1926.	Cor. week, 1926.
Prime native steers.....	20 @22	17 @18 1/2
Good native steers.....	18 @19	15 @17
Medium steers.....	16 @17	14 @16
Heifers, good.....	13 @18	13 @16
Cows.....	11 @16	10 @14
Hind quarters, choice.....	26 @28	
Fore quarters, choice.....	16 @16	

Beef Cuts.

Steer Loins, No. 1.....	45 @45	28 @28
Steer Loins, No. 2.....	40 @40	26 @26
Steer Short Loins, No. 1.....	58 @58	37 @37
Steer Short Loins, No. 2.....	49 @49	33 @33
Steer Loin Ends (hips).....	31 @31	21 @21
Steer Loin Ends, No. 2.....	30 @30	21 @21
Cow Loins.....	18 @18	21 @21
Cow Short Loins.....	36 @36	27 @27
Cow Loin Ends (hips).....	18 @18	17 @17
Steer Ribs, No. 1.....	29 @29	20 @20
Steer Ribs, No. 2.....	28 @28	20 @20
Cow Ribs, No. 1.....	16 @16	15 @15
Cow Ribs, No. 2.....	18 @18	16 @16
Cow Ribs, No. 3.....	11 @11	10 @10
Steer Rounds, No. 1.....	21 @21	17 1/2 @17 1/2
Steer Rounds, No. 2.....	20 1/2 @20 1/2	17 @17
Steer Chucks, No. 1.....	14 1/2 @14 1/2	12 @12
Steer Chucks, No. 2.....	13 1/2 @13 1/2	11 1/2 @11 1/2
Cow Rounds.....	12 1/2 @12 1/2	11 @11
Cow Chucks.....	11 @11	9 @9
Steer Plates.....	12 @12	9 @9
Medium Plates.....	10 @10	8 @8
Briskets, No. 1.....	16 @16	14 @14
Briskets, No. 2.....	12 @12	12 @12
Steer Navel Ends.....	8 @8	7 @7
Cow Navel Ends.....	7 1/2 @7 1/2	7 @7
Fore Shanks.....	7 1/2 @7 1/2	6 1/2 @6 1/2
Hind Shanks.....	8 @8	6 1/2 @6 1/2
Rolls.....	20 @20	20 @20
Strip Loins, No. 1, boneless.....	60 @60	50 @50
Strip Loins, No. 2.....	40 @40	45 @45
Strip Loins, No. 3.....	34 @34	35 @35
Striploin Butts, No. 1.....	34 @34	30 @30
Striploin Butts, No. 2.....	27 @27	25 @25
Striploin Butts, No. 3.....	15 @15	15 @15
Beef Tenderloins, No. 1.....	70 @70	75 @75
Beef Tenderloins, No. 2.....	65 @65	66 @66
Rump Butts.....	18 @18	15 @15
Flank Steaks.....	20 @20	14 @14
Shoulder Clods.....	15 @15	15 @15
Hanging Tenderloins.....	10 @10	10 @10

Beef Products.

Brains (per lb.).....	10 @10	9 @10
Hearts.....	11 @11	12 @12
Tongues.....	29 1/2 @29 1/2	29 1/2 @29 1/2
Sweetbreads.....	38 @38	38 @38
Ox-Tail, per lb.....	5 @9	2 @8
Free Tripe, plain.....	6 @6	4 @4
Free Tripe, H. C.....	7 1/2 @7 1/2	6 1/2 @6 1/2
Livers.....	12 1/2 @12 1/2	9 1/2 @9 1/2
Kidneys, per lb.....	10 1/2 @10 1/2	10 @10 1/2

Veal.

Choice Carcass.....	23 @24	22 @23
Good Carcass.....	18 @19	19 @21
Good Saddle.....	27 @28	26 @27
Good Backs.....	14 @15	16 @17
Medium Backs.....	10 @11	10 @11

Veal Products.

Brains, each.....	12 @12	11 @11
Sweetbreads.....	65 @65	45 @60
Calf Livers.....	45 @45	47 @48

Lamb.

Choice Lambs.....	30 @30	30 @30
Medium Lambs.....	27 @27	28 @28
Choice Saddle.....	33 @33	35 @35
Medium Saddle.....	31 @31	34 @34
Choice Fores.....	22 @22	23 @23
Medium Fores.....	21 @21	21 @21
Lamb Fries, per lb.....	32 @32	32 @32
Lamb Tongues, each.....	13 @13	13 @13
Lamb Kidneys, per lb.....	25 @25	25 @25

Mutton.

Heavy Sheep.....	10 @10	10 @10
Light Sheep.....	16 @16	16 @16
Heavy Saddle.....	13 @13	12 @12
Light Saddle.....	20 @20	18 @18
Heavy Fores.....	9 @9	8 @8
Light Fores.....	13 @13	14 @14
Mutton Legs.....	20 @20	21 @21
Mutton Loins.....	20 @20	18 @18
Mutton Stew.....	10 @10	11 @11
Sheep Tongues, each.....	13 @13	13 @13
Sheep Heads, each.....	10 @10	10 @10

Fresh Pork, Etc.

Dressed Hogs.....	17 1/2 @19	25 @25
Pork Loins, 8@10 lbs. avg.....	23 @24	24 @24
Hams.....	22 @22	22 @22
Beilles.....	26 @26	29 @29
Calas.....	15 @15	20 @20
Skinned Shoulders.....	13 @13	17 1/2 @18
Tenderloins.....	45 @45	46 @48
Spare Ribs.....	10 @10	12 1/2 @13
Leaf Lard.....	13 @13	13 @13
Back Fat.....	14 @14	15 @15
Butts.....	16 @16	23 @23 1/2
Hocks.....	14 @14	15 @15
Tails.....	11 @11	16 @16
Neck Bones.....	4 @4	3 1/2 @4 1/2
Tail Bones.....	12 @12	12 @12
Slip Bones.....	9 @9	9 @9
Blade Bones.....	15 @15	15 @15
Pigs' Feet.....	5 @5	6 @6
Kidneys, per lb.....	8 @8	9 @10
Livers.....	4 @4	5 @5
Brains.....	13 @13	13 @13
Ears.....	6 @6	8 @8
Snouts.....	8 @8	8 @8
Heads.....	10 @10	10 @10

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	27 @27
Country style sausage, fresh in link.....	19 @19
Country style sausage, fresh in bulk.....	17 @17
Country style sausage, smoked.....	24 @24
Mixed sausage, fresh.....	16 @16
Frankfurts in sheep casings.....	21 @21
Frankfurts in hog casings.....	19 @19
Bologna in beef bungs, choice.....	16 @16
Bologna in cloth, paraffined, choice.....	14 1/2 @14 1/2
Bologna in beef middles, choice.....	16 @16
Liver sausage in hog bungs.....	23 @23
Liver sausage in beef rounds.....	13 @13
Head cheese.....	17 @17
New England luncheon specialty.....	28 @28
Liberty luncheon specialty.....	21 @21
Mixed luncheon specialty.....	17 @17
Tongue sausage.....	25 @25
Blood sausage.....	17 @17
Polish sausage.....	18 @18
Souse.....	15 @15

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	51 @51
Cervelat, choice, in hog bungs.....	49 @49
Cervelat, new condition, in beef middles.....	23 @23
Thuringer Cervelat.....	26 @26
Farmer.....	30 @30
Holsteiner.....	28 @28
B. C. Salami.....	48 @48
Milano Salami, choice in hog bungs.....	49 @49
B. C. Salami, new condition.....	26 @26
Frisses, choice, in hog middles.....	42 @42
Genoa style Salami.....	56 @56
Pepperoni.....	40 @40
Mortadella, new condition.....	26 @26
Capicola.....	54 @54
Italian style hams.....	42 @42
Virginia hams.....	53 @53

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$6.50
Large tins, 1 to crate.....	7.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	9.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	9.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	10 1/2 @11
Special lean pork trimmings.....	14 @14 1/2
Extra lean pork trimmings.....	15 1/2 @16
Neck bone trimmings.....	10 @11
Pork cheek meat.....	7 @7 1/2
Pork hocks.....	10 @10
Fancy boneless bull meat (heavy).....	12 1/2 @12 1/2
Boneless chucks.....	11 1/2 @11 1/2
Shank meat.....	10 @10
No. 1 beef trimmings.....	9 @9
Beef hearts.....	7 @7
Beef cheeks (trimmings).....	9 1/2 @9 1/2
Dr. canner corks, 300 lbs. and up.....	8 @8 1/2
Dressed cutters, 400 lbs. and up.....	9 @9 1/2
Dr. bologna bulls, 500@700 lbs.....	10 @10
Beef tripe.....	3 1/2 @3 1/2
Cured pork tongues (can. trim.).....	14 1/2 @15

(These are prices to wholesalers, on material packed in new black barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef Casings:	
Domestic rounds.....	21 @22
Wide export rounds.....	42 @45
Medium export rounds.....	26 @28
Narrow export rounds.....	35 @38
No. 1 weasands.....	13 @13
No. 2 weasands.....	5 @5 1/2
No. 1 domestic bungs.....	24 @26
No. 2 bungs.....	16 @18
Regular middles (house run).....	\$1.15 @1.25
Selected wide middles.....	
Dried bladders:	
12/15.....	1.75 @2.00
10/12.....	1.75 @1.75
8/10.....	1.75 @1.75
6/8.....	1.25 @1.35
Hog Casings:	
Narrow, per 100 yds.....	23 @24
Narrow, med., per 100 yds.....	26 @26
Mediums, per 100 yds.....	20 @20
Wides, per 100 yds.....	16 @16
Export bungs.....	40 @40
Large prime bungs.....	27 @28
Medium prime bungs.....	20 @20
Small prime bungs.....	11 @12
Middles.....	16 @18
Stomachs.....	18 @18
Bladders.....	10 @10

VINEGAR PICKLED PRODUCTS

Regular tripe, 200-lb. bbl.....	\$14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongue, 200-lb. bbl.....	65.00
Lamb tongue, long cut, 200-lb. bbl.....	42.00
Lamb tongue, short cut, 200-lb. bbl.....	51.00

BARRELED PORK AND BEEF

Mess pork, regular.....	29.00
Family back pork, 25 to 34 pieces.....	30.00
Family back pork, 35 to 44 pieces.....	33.00
Clear back pork, 40 to 50 pieces.....	26.50
Clear plate pork, 35 to 45 pieces.....	21.50
Clear plate pork, 25 to 35 pieces.....	22.50
Brisket pork.....	29.00
Bean pork.....	20.00
Plate beef.....	20.50
Extra plate beef, 200-lb. bbl.....	22.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.67 1/2 @1.72 1/2
Oak pork barrels, black iron hoops.....	1.90 @1.95
Ash pork barrels, galv. iron hoops.....	1.87 1/2 @1.92 1/2
White oak ham tierces.....	3.40 @3.40
Red oak lard tierces.....	2.52 1/2 @2.55
White oak lard tierces.....	2.72 1/2 @2.75

OLEOMARGARINE.

Highest grade natural color animal fat mar-	
garine in 1 lb. cartons, rolls or prints.	
f.o.b. Chicago.....	@23
White animal fat margarine in 1 lb. car-	
tons, rolls or prints, f.o.b. Chicago.....	@20 1/2
Nut margarine, 1 lb. cartons, f.o.b. Chicago	@18
(30 and 60 lb. solid packed tubs.	
15 per lb. less.)	
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chi-	
cago.....	@15

DRY SALT MEATS.

Extra short clears.....	@12
Extra short ribs.....	@12
Short clear middles, 60-lb. avg.....	@12
Clear bellies, 14@16 lbs.....	@14 1/2
Clear bellies, 15@20 lbs.....	@13 1/2
Clear bellies, 25@30 lbs.....	@12 1/2
Rib bellies, 20@25 lbs.....	@13 1/2
Rib bellies, 25@30 lbs.....	@12 1/2
Fat backs, 10@12 lbs.....	@10 1/2
Fat backs, 12@14 lbs.....	@11 1/2
Fat backs, 14@16 lbs.....	@12 1/2
Regular plates.....	@9 1/2
Butts.....	@8

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@23 1/2
Skinned hams, fancy, 16@18 lbs.....	@24
Standard regular hams, 12@14 lbs.....	@24 1/2
Picnics, 6@8 lbs.....	@17 1/2
Standard bacon, 4@6 lbs.....	@35 1/2
Standard bacon, 10@12 lbs.....	@31
Standard bacon, 12@14 lbs.....	@31
Standard bacon strips, 6@7 lbs.....	@25 1/2
Cooked hams, choice, skinned, surplus fat	
off.....	@34
Cooked hams, choice, skinned, surplus fat	
off.....	@35
Cooked hams, choice, skinned, surplus fat	
off.....	@36
Cooked picnics, skin on, surplus fat off.....	@24
Cooked picnics, skinned, surplus fat off.....	@25
Cooked loin roll, smoked.....	@40

ANIMAL OILS.

Prime lard oil.....	15 @15 1/4
Extra winter strained.....	11 1/2 @12 1/4
Extra lard oil.....	10 1/2 @10 1/2
Extra No. 1 lard.....	10 1/2 @10 1/2
No. 1 lard oil.....	9 1/2 @9 1/2
No. 2 lard oil.....	8 1/2 @9
Pure neatfoot oil.....	14 @14 1/4
Extra neatfoot oil.....	10 1/2 @10 1/2
No. 3 neatfoot oil.....	9 1/2 @9 1/2
Acidless tallow oil.....	9 1/2 @9 1/2

LARD (Unrefined).

Prime, steam cash, tierces.....	@12.40
Prime, steam loose.....	@11.50
Leaf, raw.....	@11.00
Neutral lard.....	@13.00

LARD (Refined).

Pure lard, kettle rendered, per lb., loose.....	@12.62
Pure lard, tierces.....	@12.62
Compound.....	@10.75

OLEO OIL AND STEARINE.

Oleo oil, extra.....	12 1/2 @13
Oleo stocks.....	11 @12
Prime No. 1 oleo oil.....	12 @12
Prime No. 2 oleo oil.....	11 1/2 @11 1/2
No. 3 oleo oil.....	11 @11
Prime oleo stearine, edible.....	10 @10 1/2

TALLOWES AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	@ 8 1/2
Prime packers' tallow.....	7 1/2 @8
No. 1 tallow, basis 10% f.f.a., 42 titre.....	7 1/2 @7 1/2
No. 2 tallow, basis 40% f.f.a., 40 titre.....	6 @6
Choice white grease, max. 4% acid, loose.....	7 1/2 @8
Chicago.....	7 @7 1/2
R-White grease, max. 5% acid.....	6 1/2 @7
Yellow grease, 12-15 f.f.a.....	6 1/2 @7
Brown grease, 40 f.f.a.....	5 1/2 @6

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b

Retail Section

Straight Talks With Meat Retailers

XVII — Unethical Practices Do Not Pay

Both the dealer and the customer lose when a dealer substitutes or defrauds.

The customer loses the value he paid for and should have. The dealer loses goodwill and business.

The effect extends further. Unethical practices destroy the faith of customers in retail meat dealers, and the entire industry suffers. Substitution lessens customers' appetites for meats, and less meats are sold.

Fortunately, dishonest methods are practiced by comparatively few. Most dealers know that it pays to give customers what they ask for and nothing else, and to give them full value. They want to stay in business and grow, and they know dishonesty will not help them.

In this article of his series, which have been appearing from time to time in THE NATIONAL PROVISIONER, W. C. Davis, who is marketing expert of the U. S. Bureau of Agricultural Economics, tells of some instances of unethical practices, and the bad effects on the offending retailers that resulted.

This is the seventeenth article by Mr. Davis in this series of "Straight Talks." The first appeared in THE NATIONAL PROVISIONER of Jan. 26, 1926; the second on Feb. 5; the third on Feb. 20; the fourth on March 27; the fifth on April 10; the sixth on April 24; the seventh on May 8; the eighth on May 22; the ninth on July 3; the tenth on July 24; the eleventh on Aug. 21; the twelfth on Aug. 30; the thirteenth on Nov. 22; the fourteenth on Jan. 29, 1927; the fifteenth on March 19; and the sixteenth on May 7.

Unsound Methods Harmful

By W. C. Davis

Object lessons are useful only as they point the way to a better understanding of the subject matter. In the series of articles appearing from time to time in THE NATIONAL PROVISIONER over a period of several months I have discussed various phases of the retail meat industry.

In this article I shall use actual incidents from my experiences to illustrate the effect which logically follows when any but sound business ethics are employed to increase sales.

Many retailers are not yet convinced of the necessity for conducting their business according to sound business principles, and need to be enlightened further.

I have followed the effect produced by the employment of unsound, unethical principles in business very closely. In all cases they have been harmful, not only to the individual who indulges in such practices, but to the industry in general.

In keeping with the progress that has been made toward higher standards of merchandising and the assurance that progress will continue, the time is not far distant when all must recognize the futility of trying to operate on any other basis.

It is up to the Retailer.

Whether or not the adoption of at least some of these standards becomes compulsory depends in a large measure upon their voluntary adoption by the industry as a whole.

In this instance I am addressing myself, Mr. Retail Meat Dealer, to you. Let me urge you to follow me closely as I cite actual incidents gleaned from my experience. They will probably help you.

A few months ago an acquaintance walked into a well-equipped modern market, located in a high-class residential section of one of our large Eastern cities,

and asked for two porterhouse steaks of a certain thickness. Without further question the retailer brought out a chuck of beef of good quality. In passing I might add this market was noted for the quality of meats it handled.

Tried to Sell Chuck for Porterhouse.

The retailer proceeded to cut two steaks of the thickness desired from the shoulder end of the chuck, weighed and wrapped them carefully, handed the package across the counter, the charge being \$1.20.

In this instance the customer not only knew quality in meats, but he also knew the different cuts. Replying to the deal-

Does It Pay?

A customer asked for porterhouse, but the retailer substituted chuck, and charged porterhouse prices for it. *He lost the customer.*

Another sold goat for lamb. The buyer did not enjoy her meal, and the dealer lost her future business.

A retailer gave a customer a boar shoulder when she wanted first quality pork. He lost that woman's trade and the trade of many of her friends.

A Western dealer sold roosters with the spurs shaved off as roasting chickens. *Do you think this built up business for him?*

Such methods harm the retailers who practice them and the meat industry generally.

er's request for the amount, the customer reminded him that he had asked for porterhouse steaks. The dealer had the temerity to reply that the steaks he cut were porterhouse steaks, whereupon the customer was forced to tell him just what he had attempted to do.

Realizing that he could not bluff this particular customer, the retailer admitted his wrong, and admitted further that the practice was more or less common.

There was no difference of opinion as to the quality of the meat in this instance, but had the customer not known the different cuts, this dealer would have received porterhouse prices for chuck.

Was there any justification for this? It so happened the customer was an editor of a farm paper and unquestionably he used the incident, as he told me he intended to do, as the basis for an article in the columns of his paper.

Do retail dealers and the industry profit by such practices? Let me urge you to think it over!

Sold Goat for Lamb.

A few months previous I was standing close to the counter of a retail market in a far Western city and heard a customer ask for a small leg of lamb.

Very courteously the clerk waited on the customer, collected the amount of the purchase—but did not deliver a lamb leg! Instead in this particular instance he delivered a leg from an under-nourished goat, probably of the proverbial "tin can" type.

Do you think the purchaser enjoyed her Sunday dinner, or do you suppose she was likely to return to that market for further purchasing?

Again, in one of our Pacific Coast cities, during the customary Saturday rush which is found in all sections of the country, I observed customer after customer purchase what was advertised to be "young roasting chickens" at 19 cents per pound. The short-sightedness of some dealers is almost beyond comprehension.

The wholesale price of young roasting chickens in that city at the time ranged from 31 to 35 cents. This dealer was one of the class that seems to like to misrepresent, and he did not hesitate to substitute old roosters with the spurs shaved off for young roasting chickens.

To bring the problem closer home:

Substitution Loses Customers.

Not long ago a member of my family purchased a portion of a fresh pork shoulder from a certain dealer who was of the type that advertises "finest meats the market affords." The cut in question proved to be from a boar carcass.

Have we made other purchases at this store? Of course not. Nor does the effect of this particular sale end there. The incident has been called to the attention of a number of friends and acquaintances who might otherwise patronize this dealer with like results.

Some who read this article may say probably the retailer did not know. In this case he did know, because the whole carcass was handled in his shop.

Mr. Retailer, again I ask as I have done on other occasions: Does it pay?

Are such methods conducive to a permanent business?

Using structural terms, let me ask, will we be "builders" or will we be "wreckers." Let us choose, but let us choose wisely.

Another talk with retailers by Mr. Davis will appear in an early issue. Watch for it.

News of the Big Ham and Bacon Campaign for Retailers—See pages 21-22

Tell This to Your Trade

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

During the Ham and Bacon Campaign THE NATIONAL PROVISIONER will print in this column special recipes for the use of these meats, prepared by food experts for use in this campaign.

Most of these are new and novel recipes, and the trade should pass them on to their customers.

SCALLOPED HAM AND CELERY.

Here is an unusual and a delicious ham dish many of your customers will like. They will appreciate knowing about it:

In a saucepan melt two tablespoons of butter. Add two tablespoons of flour and stir until the mixture is smooth and bubbling throughout. Then add one and one-half cups of chicken broth or light cream and stir constantly until brought to the boiling point.

Add one-fourth teaspoon of salt and cook two minutes. Have ready one cup of finely chopped ham and one cup of celery, which has been boiled until tender.

Place the ham and celery in alternate layers in a buttered baking dish and pour the sauce over them. Cover the top with a generous layer of grated cheese, dust with paprika and place in the oven until a delicate golden brown.

NEWS OF THE RETAILERS.

Ecclefield Bros., Livingston, Calif., have added a meat department to their grocery store.

The Fent & Son Market, Pratt, Kan., has succeeded to the Withers Market.

S. G. Behmer, Morrill, Kan., has sold his meat market and grocery to R. C. Stewart.

J. D. Williams, Wichita, Falls, Kan., has purchased the Guy L. Hickey meat market at Ryan, Okla., and will open for business Sept. 1.

Grover Gould has purchased the meat business at 729 W. Main street, Walla Walla, Wash., from J. G. Zoller.

Riddell & Redlinger, of Sunnyside, will open a branch meat market at Toppenish, Wash.

Vike & Iverson, of the Quality Meat Market, Mt. Vernon, Wash., have been succeeded by Paul T. Vike.

The Gischel Market, Portland, Ore., has been taken over by Theo. H. Larson and Gordon E. Smith.

Henry Hout has engaged in the meat business in Corvallis, Ore.

I. O. Short has engaged in business in Prineville, Ore., as the City Market.

W. E. Keith will open a cash and carry grocery and meat market at 405 West Olive street, Bloomington, Ill.

George Boos has purchased the meat market of W. S. Mack, Elvaston, Ill.

Ed Kineth has engaged in the meat business at Colton, Ia.

Edward Fineis has bought the interest of his partner, Walter Earl, in their meat and grocery store, Portland, Mich.

F. W. Turner & Co., McGregor, Minn., have sold out to Carl Rosberg.

Buehler Brothers are opening a meat market on Second street, Kansas City, Mo.

Dennis Lovell has bought the Courtney meat market at Madison, Wis.

The New Sanitary Market has opened for business in Renton, Wash.

The Cash Meat Market, 505 West Third street, Anaconda, Mont., has opened for business. Barney McGreevey is the owner.

Paul T. Vike has purchased the interest of his partner in the Quality Meat Market, Mt. Vernon, Wash.

Eisleben's Busy Market No. 2, Clinton, Ia., opened its doors recently.

RETAIL CONVENTION NOTES.

Mr. and Mrs. C. J. Turck, of Milwaukee, do some wonderful team work.

E. J. LaRose of Detroit and his wife don't seem to grow a day older.

There were a number of new faces at the convention, especially from the West.

Did the New York ladies make the second trip to Pennsylvania Avenue? What happened?

"Isn't he handsome," said some of the ladies when R. C. Pollock of the National Livestock and Meat Board was introduced.

New York State President and Mrs. George Kramer were just like "honeymooners" on the return trip from Washington.

Axel Meyer of Omaha has been inside guard of the National Association almost since he became a member some forty years ago.

Charles W. Myers, director of trade relations, Armour and Company, Chicago, rushed from the steamer on his return trip from Europe to Washington in order to "pep up" the entertainment.

John C. Cutting, director of the retail merchandising department of the Institute of American Meat Packers, did not forget his famous radio finale, "That's all," when concluding his talk on Tuesday evening.

Watching Jacob Herman of Milwaukee leading a song during the T-Bone dinner, one was forcibly reminded of the convention in Milwaukee a few years ago, when the committees worked like soldiers.

Henry Hoffmann of Utica, who has been active in the national association for many years, always attends the conventions, whether there is anybody else from his city or not. Mr. Hoffmann takes keen interest in all new inventions.

Albert Rosen of Brooklyn proved to be as popular a chairman in Washington as he was in New York. His story of his own life, the past and the present, created much comment as to how it was possible to make good in a city like New York.

Joe Seng of Milwaukee told this one he had overheard while in the market of I. W. Ringer at Seattle last year. The phone rang and the customer said to send up a beefsteak, and if it was good she would send a check. "Suppose you send the check," replied Ringer, "and if it is good I'll send the steak!"

Emil Priebe, Milwaukee, financial secretary of the National Retail Meat Dealers' Association, celebrated his 54th birthday on August 11th in Washington. His wife, being very devoted, wanted to give him a special gift, so she went to the banquet on Wednesday evening and secured the butcher's block for him.

While national secretary John A. Kotal made the trip to Washington alone, several days before the Chicago delegation, for the purpose of seeing that all last minute details received attention, Mrs. Kotal came with the special car on Monday morning. Her escort was their elder son, Russell, who is a real convention baby.

John T. Russell of Chicago and Joseph F. Seng of Milwaukee are supposed to be very good friends. It's a case of "John and Joe." However, it is probably a bit of city pride that causes the repartee such as when the special trains from the West arrived Mr. Seng of Milwaukee remarked, "We let them have our overflow to fill



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their car!" Chicago had fifty in their party, while Milwaukee had thirty-two.

Mr. and Mrs. N. Berg of Philadelphia stopped at the New Willard during their stay in Washington. The morning after their arrival Mrs. Berg emerged from the elevator and was met with a chorus of "Here she comes!" and then one of the group of film stars stepped forward and told her they were all ready and had been waiting. Upon assuring them that she was not in the movies, they endeavored to persuade her to help them out, but Mrs. Berg is too much interested in her husband's business to go in for such a career.

(Continued on page 56.)

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New York Section

Among Retail Meat Dealers

The Woodside Branch, which has only been in existence for about four weeks, reports a healthy growth in their membership. H. J. Mathes, acting president, has called a mass meeting for Wednesday evening, August 24, at Labor Temple Hall, 4132 Fifty-eighth Street, Woodside, L. I. An interesting program of good speakers has been arranged and all those who join in the mass meeting will be regarded as charter members. All the meat dealers of Astoria, Corona, Flushing, Jackson Heights, Woodside and vicinity are urgently requested to attend the meeting. It is felt that this branch will be of real value to the meat dealers in this section.

Several very interesting matters were brought up at Ye Olde New York Branch meeting on Tuesday evening of this week. Various committee reports brought forth lively discussions. The complaint committee read a number of complaints with reference to wholesalers' alleged retailing to small restaurants and several new complaints were also registered. It was reported that the proposed merchants' investment plan would be furthered by a special meeting to be held on Monday, August 22nd, in conjunction with the meeting of the New York State Association board of directors. The purchasing committee made its report, as also the employment committee. The latter gave a report of its operations during the entire period since its reorganization, and this report made a very good showing. Considerable discussion was given to violations of the Sabbath closing law, and an appeal is to be made to the State Association to take definite measures to overcome this condition. Another matter of much importance was the fact that the Association's name was being used by a bookkeeping system company as a reference. While this system was found to be good, the service promised had not been given and the members were warned of this fact.

A most interesting report of the national convention was given to the members of the South Brooklyn Branch, New York State Association of Retail Meat Dealers, at their regular meeting on Tuesday evening of this week by delegate David Van Gelder. Mr. Van Gelder explained in detail the various subjects taken up, and especially with reference to the resolutions. The Branch was very much interested in the latter and the members asked many questions.

The subject of the outing which the Branch has arranged for the first Sunday in October at Narragansett Inn, Lindenhurst, L. I., was also discussed. Another baseball match between Brooklyn and South Brooklyn Branch is scheduled as one of the events of the day.

The first meeting of the interbranch ball committee was held on Tuesday evening of this week, with representatives from local branches present. Chairman Herman Kirschbaum appointed various committees and outlined the work to be accomplished, thus setting the machinery going. The committees appointed were: Arrangement committee — David Van

Gelder, B. Metzger, R. Arndt, Moe Loeb and A. Rosen; prize committee—Moe Loeb, D. Selke, A. Haas, Charles Kramer, Joe Lehner and Charles Raedle, Jr.; program and advertising committee—Charles Hemdbdt, Charles Raedle, F. Bitz, L. Seyman, J. Rossman, H. J. Mackus, G. Fernquist, W. Steiger, Joe Eschelbacher and William Helling; printing committee—Louis Goldschmidt, J. Lehner, J. Bartunek and A. Haas; entertainment committee—Charles Raedle, Jr., George Kramer and Moe Loeb. A souvenir program and journal will be issued in connection with the event. It is anticipated that this will be the largest social affair ever held by the retail meat dealers in this city.

Gus Fernquist, acting president of the Jamaica Branch, New York State Association of Retail Meat Dealers, reports very active work in soliciting members for this recently formed unit, and states that the campaign is coming along nicely.

The Richmond Branch held a meeting on August 16th with a good proportion of the members present. This little branch is growing rapidly numerically and it is organizing special activities which will attract members. Cooperative buying, where practicable, is receiving attention. Quite a few were elected to membership at the meeting.

Frank Bitz, acting president of the Westchester Branch, reports that the membership committee has been doing excellent work, having secured fifteen new members in the White Plains section.

RETAIL CONVENTION NOTES.

(Continued from page 55.)

Well, well, well! Can one image a Southern lady eating a luncheon like this: Baked beans, watermelon and buttermilk. Yes, it was Mrs. A. Kirschbaum, but the mixture did not do her a bit of harm. She had a wonderful time.

Mrs. Joseph Heim, the wife of a popular member of Ye Olde New York Branch, made a great many friends at her first convention. She has a wealth of knowledge that makes her a charming companion.

Michael Kelly, Jr., of St. Louis, is an optimist. He has been twenty-nine years at the same place, and still believes there is nothing like the retail meat business.

Kalman Papp, treasurer of the Westchester Branch, with Mrs. Papp, were good sports and went with the delegation from New York, spending Sunday and Monday in Washington. The Westchester Branch has only recently been formed and of course is not entitled to representation.

Past National President William M. McGonigle of Cleveland tells this one on his eldest daughter, Grace. Due to the fact that Doris is only 2½ months old, Mrs. McGonigle decided not to attend the convention. So just prior to Mr. McGonigle's leaving for the train Grace asked daddy how much it would cost if mother and she were to go along. Upon being told the amount, she said: "Well, so long as you are saving all that money, don't you think you should give mother and me fifty dollars each?"

Mrs. I. W. Ringer of Seattle surprised many by the quality of her voice.

There certainly is some talent among the retailers which is not known even by some of the people with whom they come in almost daily contact. How many New Yorkers know what a fine singer Charles Raedle, chairman of the New York Meat Council and president of the Eastern District Branch, is?

Al Haas of the Eastern District Branch just could not keep still a minute, telling jokes and singing songs, and Mrs. Haas smiles in her own quiet way.

Ben Metzger of Ye Olde New York Branch was so anxious to know how the wife was getting along without him that he kept the phone to New York busy.

John T. Russell of Chicago was real peeved about being misquoted, and he did not hesitate to tell the Washingtonians about it.

Some surprise when Phil Ermann of Washington Heights Branch sang in that ladylike voice at the T-Bone dinner.

John J. Tobin of Boston was so enthused about the branch in that city and the work accomplished that he could do nothing but talk about it.

Other newcomers were Mr. and Mrs. A. Adler of Brooklyn. Mrs. Adler made friends quickly and managed to have a good time while her husband was at the meetings.

Mr. Roth of Washington Heights had a hard time trying to convince Mrs. Roth that it was just as easy to walk up the steps of the capitol as to walk down.

Edward L. Vetter of Salt Lake City, Utah, visited New York with his wife before returning home. Mr. Vetter represents a number of meat markets as well as fish and poultry stores.

As H. Schudt and O. Vetter of Rochester brought their wives along, it just naturally followed that State Secretary Charles Glatz and Jacob Johnson had to pal together.

Mrs. John Reznicek of Omaha, who accompanied her husband to the convention, is getting used to being called "Mrs. Omaha."

Isn't it strange how these men get interested in pinocle? Why, it's impossible to get their attention long enough to secure their tickets. This refers to the New Yorkers; are the rest the same?

How thankful those western people must be. Probably the first time it ever happened. Half fare on the return trip from a convention.

Louis Goldschmidt, secretary of Ye Olde New York Branch, who had been visiting his daughter in Baltimore, spent a few days in Washington, where he kept the crowd in the usual merry mood.

Mrs. Gerard, wife of the president of the Bronx Branch, was very much worried about Phil, as she knew he was really ill. However, he recovered in time to attend the T-Bone dinner, as well as the meetings and other social functions.

What happened to David Van Gelder that he was so very quiet?

National President Emil Schwarz of Detroit won a big hand when he expressed

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the hope that there would be a national ladies' auxiliary at the 1928 convention.

Beulah Raedle, who inherits some of daddy's jovial disposition and mother's sweetness, enjoyed the convention with them.

When called upon for his two-minute talk at the banquet, National Treasurer Charles Schuck complained that the thousands (?) of dollars turned over to him slipped through his fingers too quickly.

The souvenir, a Washington monument thermometer, presented to the ladies at the banquet, was very appropriate.

While riding to Washington the president of the Washington Heights Branch was playing pinochle and the president of the Ladies' Auxiliary was being led through the mazes of bridge. Needless to say these presidents are Mr. and Mrs. Charles Hembdt.

One of the newcomers was L. Miller of Astoria, a member of Ye Olde New York Branch, and of course he brought "the wife," and she brought her friend, Miss A. Neidig.

Both Philadelphia and Detroit wanted the 1928 convention. Philadelphia came with strong backing and signs saying, "Philadelphia invites you in 1928," while the Detroit delegation brought their automobiles and a letter from the mayor.

One was greatly impressed by the attention and care given by Mrs. A. Kirschbaum to her sister, Mrs. Herman Kirschbaum, who is recuperating from an illness of a year or more.

Maximilian Haas, the new secretary of the Washington Heights Branch, says that his friends call him Max because he has not reached the million yet.

Mr. and Mrs. I. Werden stopped in Washington on their return trip from the Coast and remained for the convention. The trip certainly did both of them a world of good, and Mr. Werden picked up a number of jokes on the way.

Detroit was so proud of Emil Schwarz and his being elected national president that when he was introduced at the banquet on Thursday evening Ray Schlaff, in behalf of the Detroit association, presented him with a beautiful basket of flowers.

If the public could see the solicitude for and care taken of Joseph Eschelbacher on the train coming back from Washington by his little wife and friends on the special car, it would realize that the retail meat dealer is really a very human person.

NEW YORK NEWS NOTES.

Jacob Frankel of St. Louis, Mo., representing the Gereke-Allen Carton Company, exclusive makers of the Champion shipping basket for meat products, was in New York this week. Mr. Frankel is making a campaign through the East to introduce this shipping container, which has a big sale in the West, and finds conditions good.

Harry Altman of Chicago was in New York this week, visiting the home office. "Handsome Harry" has been receiving many honors recently. Just prior to leaving Chicago he was approached to enter the beauty contest for men which is scheduled to take place shortly. When he was in Cleveland the station was decorated with flags and a large gathering was waiting for the train.

Fred Miller of the Bronx Branch, New York State Association of Retail Meat Dealers, and Mrs. Miller, a member of the Ladies' Auxiliary, are spending the summer with their family at Silver Lake, on the Indian Trail.

Miss L. M. Knoeller, secretary to W. A. Lynde, Manager of Wilson & Company, New York, is taking a well-earned vacation. Miss Knoeller is making short motor trips.

Dr. R. F. Eagle, assistant to the president, and J. J. Cooney, legal department, Wilson & Company, Chicago, were visitors to the city this week.

Paul Smith of the beef department, Swift & Company, Chicago, is in New York.

A. F. Hallenbeck, manager of Swift & Company's 13th street market, is spending a vacation in the Catskills.

J. H. Temple, of the trade extension department of Swift & Company, New York, is spending a vacation on Long Island.

D. A. Wagner, of the New York district office of the Cudahy Packing Company, is spending a vacation at Yankee Lake, New York.

W. R. Anderson, manager of the Gansevoort branch, Cudahy Packing Company, is spending a vacation at Clifton Springs.

Upon the return of John H. Burns of the John H. Burns Company from a two weeks' vacation in Canada, Miss Gertrude Clancy in charge of the office, left on a two weeks' vacation, which she is spending at Culver Lake, N. J.

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LIVE SHEEP AND LAMBS.

Lambs, medium	\$13.00@14.25
Sheep, bulk	5.00@ 6.50

LIVE HOGS.

Hogs, heavy	\$10.00@10.75
Hogs, medium	@ 9.75
Hogs, 120 lbs.	@ 11.50
Roughs	9.10@11.20
Good Roughs	@ 8.70

DRESSED HOGS.

Hogs, heavy	17½@17½
Hogs, 180 lbs.	@17½
Hogs, 160 lbs.	@17½
Pigs, 80 lbs.	@18
Pigs, under 140 lbs.	@18½

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	21 @23
Choice, native light	21 @23
Native, common to fair	19 @20

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	19 @21
Native choice yearlings, 400@600 lbs.	20 @22
Western steers, 600@800 lbs.	17 @19
Texas steers, 400@600 lbs.	14 @17
Good to choice heifers	20 @21
Good to choice cows	15 @16
Common to fair cows	13 @14
Fresh bologna bulls	@12up

BEEF CUTS.

	Western.	City.
No. 1 ribs	24 @25	27 @29
No. 2 ribs	21 @23	24 @26
No. 3 ribs	18 @20	22 @23
No. 1 loins	20 @22	36 @40
No. 2 loins	28 @29	32 @35
No. 3 loins	22 @24	28 @30
No. 1 hinds and ribs	26 @28	27 @30
No. 2 hinds and ribs	24 @25	25 @26½
No. 3 hinds and ribs	21 @22	22 @24½
No. 1 rounds	19 @20	21 @22
No. 2 rounds	18 @19	20 @21
No. 3 rounds	17 @18	18 @19
No. 1 chucks	15 @16	16 @17
No. 2 chucks	13 @14	14 @15
No. 3 chucks	12 @13	12 @13
Bolognas	@ 6	12 @13
Holla, reg., 6@8 lbs. avg.	22 @23	
Holla, reg., 4@6 lbs. avg.	17 @18	
Tenderloins, 4@6 lbs. avg.	60 @70	
Tenderloins, 2@6 lbs. avg.	80 @90	
Shoulder clods	10 @11	

DRESSED CALVES.

Prime	25 @26
Choice	20 @22
Good	18 @19
Medium	15 @16

DRESSED SHEEP AND LAMBS.

Lambs, choice spring	26 @28
Good lambs	25 @26
Lambs, poor grade	22 @23
Sheep, choice	18 @20
Sheep, medium to good	18 @17
Sheep, culls	11 @12

SMOKED MEATS.

Hams, 8@10 lbs. avg.	24 @25
Hams, 10@12 lbs. avg.	23 @24
Hams, 12@14 lbs. avg.	22 @23
Picnics, 4@6 lbs. avg.	16½@17
Picnics, 6@8 lbs. avg.	15 @16
Rollettes, 6@8 lbs. avg.	16 @17
Beef tongue, light	24 @26
Beef tongue, heavy	26 @28
Bacon, boneless, Western	26 @27
Bacon, boneless, city	22 @23
Pickled bellies, 8@10 lbs. avg.	19 @20

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.	27 @29
Pork tenderloins, fresh	@45
Pork tenderloins, frozen	35 @40
Shoulders, city, 10@12 lbs. avg.	16 @17
Shoulders, Western, 10@12 lbs. avg.	15 @16
Butts, boneless, Western	22 @23
Butts, regular, Western	16 @17
Hams, Western, fresh, 10@12 lbs. avg.	22 @23
Hams, city, fresh, 6@10 lbs. avg.	24 @25
Picnic hams, Western, fresh, 6@8 lbs. avg.	13 @14
Pork trimmings, extra lean	19 @20
Pork trimmings, regular 50% lean	10 @11
Spare ribs, fresh	12 @13

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 75.00
Black hooft, per ton	45.00@ 50.00
Striped hooft, per ton	45.00@ 50.00
White hooft, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7½ oz. and over, No. 1a	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2a	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3a	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.	@28c	a pound
Fresh steer tongues, l. c. trim'd.	@38c	a pound
Sweetbreads, beef	@65c	a pound
Sweetbreads, veal	1.00	a pair
Beef kidneys	@15c	a pound
Mutton kidneys	@ 8c	each
Livers, beef	@19c	a pound
Oxtails	@12c	a pound
Beef hanging tenders	@20c	a pound
Lamb tripe	@10c	a pair

BUTCHERS' FAT.

Shop fat	@ 2½
Breast fat	@ 4
Edible suet	@ 5
Cond. suet	@ 4½
Bones	@20

SPICES.

	Whole.	Ground.
Allspice	19	22
Cinnamon	16	19
Cloves	22	27
Coriander	10½	13½
Ginger		16
Mace	1.08	1.18
Nutmeg		45
Pepper, black	35½	38½
Pepper, Cayenne	40	44
Pepper, red		40
Pepper, white	57	60

GREEN CALFSKINS.

	5-9 9½-12½	12½-14	14-18	18 up
Prime No. 1 Veals	2.21	2.45	2.85	3.05
Prime No. 2 Veals	1.9	2.25	2.60	2.80
Buttermilk No. 1	1.18	2.10	2.50	2.70
Buttermilk No. 2	1.16	1.90	2.25	2.45
Branded Gruby	1.1	1.40	1.75	1.95
Number 3				2.25

CURING MATERIALS.

In lots of less than 25 bbls.	Bbls. per lb.	Dbl. Bags
Double refined saltpetre, granulated	6c	5½c
Double refined saltpetre, small crystal	7½c	7½c
Double refined large crystal saltpetre	8½c	8½c
Double refined nitrate soda, granulated	4c	3½c
In 25 barrel lots:		
Double refined saltpetre, granulated	5½c	5½c
Double refined saltpetre, small crystal	7½c	7½c
Double refined saltpetre, large crystal	8½c	8c
Double refined nitrate soda, granulated	3½c	3½c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	26 @29
Western, 48 to 54 lbs. to dozen, lb.	25 @28
Western, 43 to 47 lbs. to dozen, lb.	23 @25
Western, 36 to 42 lbs. to dozen, lb.	21 @23
Western, 30 to 35 lbs. to dozen, lb.	19 @21
Fowls—fresh—dry pkd.—prime to fcy.—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	30 @31
Western, 48 to 54 lbs. to dozen, lb.	29 @29

Western, 43 to 47 lbs. to dozen, lb.	26 @27
Western, 36 to 42 lbs. to dozen, lb.	24 @25
Western, 30 to 35 lbs. to dozen, lb.	22 @23

Fowls—frozen—dry packed—prime to fcy.—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	29 @30
Western, 55 to 59 lbs. to dozen, lb.	28 @29
Western, 43 to 47 lbs. to dozen, lb.	25 @26
Western, 30 to 35 lbs. to dozen, lb.	21 @22

Ducks—	
Long Island, prime	23 @24

Squabs—	
White, 11 to 12 lbs. to dozen, per lb.	@30
Prime, dark, per dozen	2.50@ 2.60

LIVE POULTRY.

Fowls, colored, per lb., via express	@27
Geese, swan, via express	@12
Turkeys, via express	@25
Pigeons, per pair, via freight or express	@25
Guineas, per pair, via freight or express	@60

BUTTER.

Creamery, extras (92 score)	@41
Creamery, firsts (90 to 91 score)	39½@40½
Creamery, seconds	37 @38
Creamery, lower grades	35 @36½

EGGS.

Extras, regular packed	35 @36½
Extra firsts	32 @34
Firsts	29 @31
Checks	20 @23½

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	@ 2.40
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@ 2.40
Blood, dried, 15-16% per unit	@ 4.50
Fish scrap, dried 11% ammonia, 10% B. P. L. f.o.b. fish factory	4.75 & 10c
Fish guano, foreign 13@14% ammonia, 10% B. P. L.	4.40 & 10c
Fish scrap, acidulated, 6% ammonia, 8% A. P. A., f.o.b. fish factory	Nominal
Soda Nitrate, in bags, 100 lbs. spot	@ 2.50
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.50 & 10c
Tankage, unground, 9@10% ammonia	4.00 & 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@81.00
Bone meal, raw 4½ and 50 bags, per ton	@88.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 9.00

Potash.

Manure salt, 20% bulk, per ton	@11.70
Kainit, 12.4% bulk, per ton	@ 9.00
Muriate in bags, basis 80%, per ton	@34.50
Sulphate in bags, basis 90%, per ton	@46.80

Beef.

Cracklings, 50% unground	@ 1.17½
Cracklings, 60% unground	@ 1.28

Meat Scraps, Ground.

50%	@60.00
55%	@76.00

BUTTER AT FOUR MARKETS.

Wholesale prices for 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending Aug. 11, 1927:

	Aug.	5	6	8	9	10	11
Chicago	39½	39½	40½	40½	41	41	41½
New York	40½	40½	40½	40½	41	41	41½
Boston	40½	40½	41	41	41	41	41½
Philadelphia	41½	41½	41½	42	42	42	42½

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

38	38	38½	38½	38½	39
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—
Chicago	42,471	43,555	37,742	2,194,980
New York	61,501	64,120	51,075	2,388,209
Boston	18,058	22,048	20,723	864,455
Philadelphia	16,621	17,162	14,750	733,920
Total	138,651	146,885	124,290	6,181,564

Cold storage movement (lbs.).

	In	Out	On hand	Same week day
	Aug. 11.	Aug. 11.	Aug. 12.	last year.
Chicago	107,494	16,866	29,488,638	31,886,067
New York	201,674	51,962	22,221,980	20,811,577
Boston	111,489	42,568	13,634,926	12,827,794
Philadelphia	18,415	14,570	6,508,264	6,601,760
Total	439,072	125,966	71,752,908	72,317,168

20, 1927

.26 @27
.24 @23
.22 @23
-12 to 100
.29 @24
.28 @23
.25 @23
.21 @23

23 @24
@26
2.50 @ 1.00

@27
@12
25 @20
@25
60 @30

@41
39 1/2 @ 40 1/2
37 @38
35 @39 1/2

35 @39 1/2
32 @34
29 @31
30 @23 1/2

S.

@ 2.40
@ 2.45
@ 4.50

75 & 10c
40 & 10c

Nominal
@ 2.35

10 & 10c
1 & 10c

@31.00
@35.00
@ 3.00

@11.70
@ 9.00
@34.50
@44.50

@ 1.17 1/2
1.25

@60.00
@75.00

S.

ter at
ladel-

1927:

11
41
41 1/2
41 1/2
42 1/2

cen-

39

1-
926
65,323
28,080
36,724
10,879
40,936

ame
k day
year.
86,067
11,577
27,794
11,760
17,168